



Thomas BARTON RESERVE RESERVE PRIVEE 2016

INTRODUCTION:

This wine is the ultimate homage to Thomas Barton who came to Bordeaux from Ireland in 1725. He quickly became the most important wine merchant in Bordeaux having built a solid reputation among faithful customers all over Europe. He was very much of a pioneer in the Médoc and earned a great deal of respect for his winemaking expertise and intimate knowledge of this famous region.

Thomas Barton Réserve Privée Médoc reflects his skill and reputation.

The packaging reflects the classic elegance of the 18th century: a typical "flacon bordelais" bottle – a short capsule – a long cork – and a sober label mentioning the name of the shipper and the AOC.

PRODUCTION:

Appellation: Appellation Médoc Contrôlée.

Region: Situated on the left bank of the Gironde estuary.

Blend: 75% Merlot, 25% Cabernet Sauvignon.

Soil: A great diversity of soils : gravel, sand, limestone and clay.

Climate: Oceanic, mild and humid.

Viticulture: Old vines (over 25 years old). Low yields (30 hl/ha), hand tending, and careful selection by different plots and "terroir". Frequent controls of the vineyard through the year. Hand picking into small boxes. First selection of the grapes directly in the vineyards, second selection by hand on vibrating tables in the cellars.

Winemaking: De-stalked grapes – alcoholic fermentation (in 3 vats of only 60 hl) at high temperature (28°C). Pumping over with a peristaltic pump, maceration (3 weeks) – malolactic fermentation in new oak barrels.

Aging: 100% new oak barrels for 18 months (only French oak from Limousine area). Barrels before using for Thomas Barton Reserve are wine-soaked for 3 months with another wine to liberate the oak from their hard tannins. At the same time the wine benefits from a perfect micro oxygenation which gives finesse.

TASTING:

Sight: This wine displays a deep and intense garnet-purple color.

Nose: The nose is well-concentrated at first with cassis, ripe crushed plums and sweet spices such as vanilla and cinnamon. After swirling, it shows fig and boysenberry coulis notes framed by chocolate, coffee beans and caramel accents that deliver elegance and complexity.

Palate: Layered and full-bodied palate. Tannins are present yet polished and give backbone to the muscular core lingering in coffee and chocolate length.

PRACTICAL:

Food and wine: Grilled beef, roasted leg of lamb with fresh herbs, tournedos, strong cheeses. Serve between 18-20°C. Decant 45 minutes before service.

AWARDS:

95 points - Gold Medal – Decanter 2020
Grand Gold Medal – 93 pts – SMV Canada 2022
Gold Medal – Mundus Vini 2020



Depuis 1725
Thomas BARTON
R É S E R V E

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