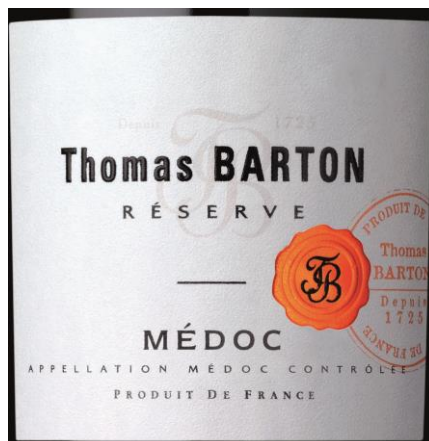


Thomas Barton Réserve Médoc 2016



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, who recognized his expertise and know-how. The spirit of Thomas Barton has been perpetuated in this prestigious wine. 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 appellation.

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Classification: Appellation Médoc Contrôlée

Region: Situated on the left bank of the Gironde estuary

Grape Varieties: 50% Cabernet Sauvignon, 50% Merlot

Soil: Sand and gravel

Climate: Oceanic, mild and humid

Vinification: De-stalked grapes – alcoholic fermentation in vats at high temperature (30-32°C) with daily pumping over – maceration (3 weeks) – malolactic fermentation in vats – the wine is aged in French oak barrels for 6 months.

Viticulture: Sorting of the grapes. Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.

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Appearance: Deep ruby red with violet highlights.

Nose: Fruit driven with aromas of black cherry and blueberry. Delicate notes of mint, black pepper and liquorice appear when agitated.

Palate: Good texture on the palate with ripe tannins. Long finish.

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Food Matches: Tuna in red wine sauce, steak “Bordelaise” grilled on vine stalks, Pyreneens cheese with dark cherry marmalade; Serve between 16° and 18° C.

Wine list comments: Full, fresh, dense and silky mouthfeel. Good example for the vintage

Awards: *Gold Medal-Mundus Vini 2014- Germany

*“ Commended” – Decanter World Wine Awards 2013 – UK – 2011 vintage

*Bronze Medal – International Wine Challenge 2012 – United Kingdom (2010 vintage)