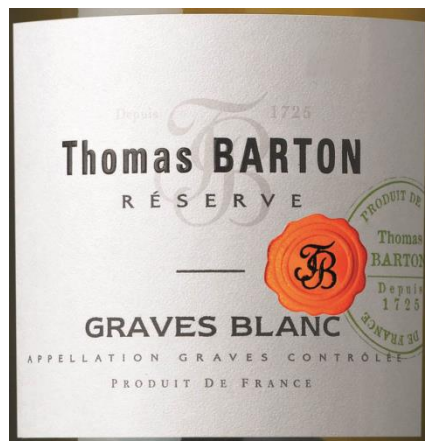




Thomas Barton Réserve Graves Blanc 2019



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 Graves Contrôlée

Region: Situated between Bordeaux and Langon, on the left bank of the Garonne river.

Grape Varieties: 55% Sémillon, 45% Sauvignon Blanc

Soil: Gravel

Climate: Oceanic, mild and humid

Vinification: Controlled skin contact- pressing and short settling - alcoholic fermentation (50% in oak barrels and 50% in vats). Alcoholic fermentation made in oak contributes to a richer mouth-feel and develops volume and aromatic flavours into the wine – Ageing on the lees in american oak barrels with regular stirring for 2 to 3 months before bottling.

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

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Appearance: Pale straw yellow with green highlights

Nose: Flattering nose with hints of tropical fruit, litchi and pineapple. Nice floral notes appear when agitated.

Palate: Seductive, fine and elegant with lots of fruity aromas (citrus) and a long and refreshing aftertaste.

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Food Matches: Seabass fillet rose with lobster coulis, gratin of salmon, sole and turbot – Best between 10°C and 12°C / 50°F and 54°F.

Wine list comments: Classy, crisp and fruity with elegant oak. Excellent balance and character.

Press review: * **Wine Enthusiast – Buying Guide – Rating: 87/100** - USA – September 2012 – (vintage 2011)
 “Wood aging has produced a well-rounded wine. It has a citrus flavour to go with the more tropical fruit, a good zing of acidity and a crisp aftertaste. Drink now or age over the next year.”
 * **Wine Enthusiast – Buying Guide – Rating: 87/100** - USA – February 2009 – (vintage 2007)