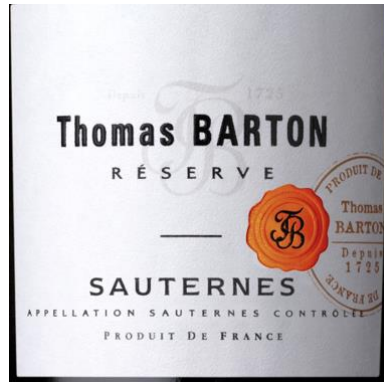




Thomas Barton Réserve Sauternes 2011



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 Sauternes Contrôlée

Region: Located at 40 kilometres to the south-east of Bordeaux, surrounded by the Graves region

Grape Varieties: 80% Sémillon, 20% Sauvignon Blanc

Soil: Gravel, chalk and clay

Climate: Oceanic, mild and humid

Vinification: Picking berry by berry as only the rotten (noble rot!) ones are taken – Pressing of the berries – alcoholic fermentation in oak barrels in order to enhance volume and concentration– Ageing on the lees with stirring in oak barrels for 2 months.

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

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Appearance: Bright yellow with golden highlights.

Nose: Delicate nose of fruit (tropical fruit, apricot) and hints of honey and wax when agitated.

Palate: 2011 is a very good in Sauternes, offering a great balance , a nice freshness and a long fruity aftertaste.

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Food Matches: Foie gras, blue cheese, crème brûlée flavoured with orange, turbot fillet with Sauternes wine and curry sauce, dried apricot and almond turkey or as a sweet aperitif! – Best between 8°C and 10°C
Wine list comments: Perfect balance between sweetness and freshness, with hints of dried fruit, honey and spice. Great wine, excellent pleasure.

Medals: *Gold Medal-Mundus Vini-2015-Germany-2015
 *Gold medal- Berliner Wine Trophy- Germany-2015
 *Selected in TOP 100 BEST OF BORDEAUX

Press review:

* Wine Enthusiast – Buying Guide – Rating: 88/100 – USA– September 2012 (vintage 2009)
 * Wine Enthusiast – Buying Guide – Rating: 90/100 – USA – June 2010 (vintage 2005)