



**CHÂTEAU
LA MOTHE DU BARRY
CUVEE DESIGN
BORDEAUX SUPERIEUR**



BRAND: Château La Mothe du Barry

COUNTRY: France

REGION: Moulon

SOIL: Limestone clay slopes

AGE OF VINES: 35 years

VARIETAL: 100% Merlot

COLOR: Red

ALCOHOL: 13.8%

SIZE: 750ml

WINEMAKING PROCESS: 5-day fermentation and maceration at 30° for 2 to 3 weeks.

AGEING: Aged in oak barrels renewed by quarter every 12 months.

FOOD PAIRING: Game meat or lamb. Beef, veal or poultry.

TASTING NOTES: Harmony between Merlot and wood is typical, this grape reigns supreme in his generosity bringing aromas of ripe fruit with a fine toasty notes. A fine example of elegance in Bordeaux Supérieur.

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