



CHÂTEAU
LA MOTHE DU BARRY

ROUGE 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: 13.5%

SIZE: 750ml

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

AGEING: Aged in stainless steel tanks, filling every two months.

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

TASTING NOTES: A super concentrated Bordeaux at an incredible value! Round and supple. Chateau La Mothe du Barry offers a mouthful of flavors; dark fruits, soft tannins and great chocolate notes!

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