



# CHÂTEAU BARREYRE

## BORDEAUX ROUGE



*The earliest known mention of Château Barreyre – formerly the Petit Trincard – dates back to the 17th century in the parish registers, which is in accordance with the inscribed date of 1646 found on one of the buildings. Its stone well, with its harmonious lines, bears the date 1737 in a coat of arms. The fermenting room was built in 1924, as one can read above the main door. During the 2000s, the vineyard and winery were fully renovated, with the installation of an automated temperature-control system. In 2014, the property was acquired by the Vignobles Gonfrier.*



**A.O.C.:** Bordeaux rouge

**Districts:** Capian - Langoiran

**Vineyard surface area:** 20 hectares

**Terroir:** Clayey-siliceous soil

**Grape varieties:** 80% Merlot  
20% Cabernet Sauvignon

**Average vine age:** 20 years

**Viticulture:** Traditional Bordeaux-style vine training, with two canes and a flat arch. Controlled grassing-down of the vine rows or mechanical working of the soil, to improve the soils' vitality and biodiversity.

Manual "green harvesting", for a homogeneous distribution and proper aeration of the grape bunches. Mechanical grape harvesting.



*Sustainable farming methods are applied to the entire vineyard, which enjoys HVE3 ("High Environmental Value") certification.*

**Vinification:** Destemming, crushing and vatting. Cold pre-fermentation maceration during 72 hours, to delicately extract colour and fruitiness. Fermentation and maceration in stainless-steel, temperature-controlled tanks during 20 days on average.

**Ageing:** 8 months in French oak barrels.

**Tasting notes:**

Lovely brilliant colour and nose of red berries. The clayey-siliceous terroir lends this wine great suppleness, while preserving its ageing potential.

Best served with red or white meats, as well as poultry. It also goes well with spicy south Asian cuisine.

2019 Vintage : Gold Medal, Concours des Vins de Bordeaux 2020  
2 ★ Guide Hachette des Vins 2022  
89 PTS [JAMESSUCKLING.COM](https://www.jamessuckling.com)

2020 Vintage : 91 – 92 PTS [JAMESSUCKLING.COM](https://www.jamessuckling.com) (Primeurs)  
Bronze Medal, Concours Général Agricole de Paris 2022  
89 PTS [JAMESSUCKLING.COM](https://www.jamessuckling.com)



VIGNOBLES GONFRIER  
BORDEAUX