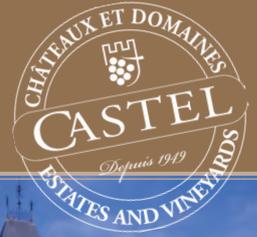


Château Barreyres

HAUT-MÉDOC CRU BOURGEOIS



The **Château Barreyres** estate is dominated by a majestic stone building dating back to the 10th century. A real jewel of the Médoc, this property is enhanced by impressive grounds complete with a private lake. This fabulous location is often used for grand receptions, such as the famous “soirée Barreyres”, which takes place during the bi-annual Vinexpo winefair. The estate was once the property of Baron Dupérier de Larsan, who cultivated some 50 hectares. Acquired by the Castel family in 1971, it has since undergone substantial modernisation and restructuring. Nestled between the hamlet of d’Arcins and the Gironde river, the location of the vineyard is ideal, perching as it does on the gentle slopes leading down to the estuary. This is a fitting location because, as Médoc legend has it, in order to produce great wines, the vines must be able to catch a glimpse of the river...



On the Outside



The property is made up of **240 hectares** of vineyards, woods and parkland. At one with the land, Pierre Castel is convinced that the way to a great wine starts with a high-quality grape. This is the premise upon which all the vineyard work is based: extremely dense planting (9,000 vines per hectare), small plants, de-budding and green harvests.

The structure of the vineyard and composition of the terroir – outcrops of clay and sandy gravel - gives this Haut Médoc Cru Bourgeois its distinctive soft, appealing character.

The Inside Story

Château Barreyres is justifiably proud of its beautiful winery complete with **oak barrels**, used mainly for the final blending stages. A recent addition to the facilities is a modern ageing room which is home to temperature controlled stainless steel vats. The real heart of the Château is in the magnificent barrel cellar, complete with statuary and modern stained-glass windows. It is in these sumptuous surroundings that the 1,600 oak barrels slowly and patiently allow the wines of Château Barreyres to reach maturity.



Behind the Scenes



With his green felt cap set at a jaunty angle, **Bruno Teyssier** greets his visitors with the unassuming air of a back-room employee. Bruno has only ever known this establishment – he has been shaping the destiny of Château Barreyres wines for the last 23 years. He declares that, “winemaking is his joy”, and that he “loves to make wine lovers happy.” He is a man of ambition, determined to stay true to the spirit of Château Barreyres, but dreams of extending its range of wines in pursuit of ever greater elegance. He has recently joined forces with oenologist Antoine Medeville (Châteaux Labégorce, Fonréaud, Haut-Marbuzet...), with whose advice he aims to perfect each stage of the fermenting and wine-making process...

Château Barreyres

HAUT-MÉDOC
CRU BOURGEOIS

2009



Exceptionally good weather conditions made 2009 a vintage to remember. Long hours of sunshine and the warm temperatures of July and August continued well into September; hot days punctuated by cool nights provided textbook conditions both for the growing vine and the ripening grapes. These particular conditions also played a major part in concentrating the fruit's flavours and pigments.

The tasting notes

Château Barreyres 2009 displays a splendid deep purple colour, with an elegant, intense and complex nose. On the palate, this cru bourgeois is smooth and powerful, with delicious flavours of well-ripened fruit and a vein of minerality. The excellent balance between freshness and a subtle oakiness give this Haut Médoc a very "feminine" feel. An intense, flavoursome finish.

- **Wine/food pairing:** Serve with good cuts of beef, lamb, roast goose, dishes in sauce and mature cheeses.
- **Service:** Best served at 17°C, after at least 2 hours in a carafe.
- **Conservation:** It can be drunk now, or cellared for 6 - 10 years, away from direct light.

Technical details

Yield: 48 hectolitres per hectare

Blend: 50% Cabernet Sauvignon, 50% Merlot

Accolades

2009 Vintage

Gold Medal at concours de Macon 2011

Gold Medal at concours de Blaye-Bourg 2011

Silver Medal at Vinalies Internationales 2011

Silver Medal at concours de Bruxelles 2011

Bronze Medal at concours de Bordeaux 2011

Bronze Medal at Decanter World Wine Awards 2011

Decanter : Recommended ★★★ (15,5/20)

Gabriel : 16 / 20

2008 Vintage

Gold Medal at Concours Général de Paris in 2010

Bronze Medal at Challenge International de Blaye-Bourg in 2010

Guide Gilbert et Gaillard 2011: 85/100

