History

The vineyard of Château Barateau existed in the eighteenth century. Father Barateau, pastor of St. Lawrence in 1820 came to bless the first stone of this winery. Owners then pushed to the extreme unction baptizing their castle named the clergyman. Serving wine remained over time the only creed. The vineyard planted on a beautiful clay-limestone ridge, facing south, is on the road to Saint-Julien. The estate belonged successively to the families Thollon Pla and Leroy before being bought in 2011 by the current group Bel Eden, chaired by Mr. Li who continued the modernization of equipment in order to focus on the qualities of wines.

Soils - geology

Saint-Laurent du Médoc : the side of a clay-limestone soil and Saint-Sauveur on a plateau of sandy gravel mainly south facing.

Grapes

48.3 % Cabernet Sauvignon, 48.3 % Merlot, 2 % Cabernet Franc, 1.9 % Petit Verdot

Average age of vines 29 years

Vinification

Fermentation and maceration in a hot / cold thermo-regulated vats equipped with concrete tanks covered with epoxy or stainless steel. Traditional vinification with maceration. Macerated for about three weeks.

Ageing

12 months in barrel with 25-30 % new barrels.

Guard

5 to 10 years

Pairing / wine

• Leg of lamb, beef or game

• Cheeses

• Meats

Serve at 16 ° C

“Quand le vin est tiré, il faut le boire, surtout s’il est bon.”

Marcel PAGNOL

Tasting:

Nose with notes of cedar and spice with elegant tannins melted. Good balance on the palate combining freshness and complexity.

Alcohol : 13%/vol