LA RÉSERVE DE LÉOVILLE BARTON

2024



300 YEARS OF FAMILY HERITAGE

1722 - Thomas Baron left his native Ireland to settle in Bordeaux, founding a wine merchant company.
1826 - His grandson, Hugh Barton, purchased 50 hectares of vines located in the Saint Julien appellation. In the historic 1855 classification the château was to be awarded the rank of "Second Classified Growth".
The property was managed by the various generations over the years until Anthony Barton raised Château Léoville Barton to the level of international recognition it enjoys today. The Barton story continues with his daughter, Lilian, and her two children, now writing the chapter of the 10th generation.

TERROIR & VINEYARD

The vineyard nestles in the heart of the St Julien terroir among the most beautiful slopes of Garonne gravel, facing the Gironde river. The clayey gravel subsoil allows excellent growing conditions whatever weather the vintage brings. The plowing is traditional, without weeding or herbicide. The grape varieties are Cabernet Sauvignon (77%), Merlot (20%) and Cabernet Franc (3%).

VINIFICATION

The harvesting is done entirely by hand. After the de-stemming, the berries are carefully sorted, crushed and poured in wooden vats thermo-regulated, according to their plots. The alcoholic fermentation lasts from 7 to 10 days and the extraction is always respectful of the juice by adjusting the number of pumping depending on the cuvées and the vintages. The maceration is about 3 weeks then the juice is drawn in barrels, lot by lot. This second wine of Chateau Léoville Barton comes from young vines and plots that have not reached the high level of requirement to enter in the Grand Vin. The wine is then aged between 16 and 18 months in French oak barrels of 1 wine, in a cellar maintained at 15°.

BLENDING

72.5% Cabernet Sauvignon
24% Merlot
3.5% Cabernet Franc

ALCOHOL 13°

DATES OF MANUAL HARVEST

From 24 of September to 5th of October

www.leoville-barton.com