

## Thomas Barton Réserve Médoc 2012



This wine is the ultimate homage to Thomas Barton who came to Bordeaux from Ireland in 1725. He quickly became the most important wine merchant in Bordeaux having built a solid reputation among faithful customers all over Europe, who recognized his expertise and know-how. The spirit of Thomas Barton has been perpetuated in this prestigious wine. The packaging reflects the classic elegance of the 18<sup>th</sup> century: a typical “flacon bordelais” bottle – a short capsule – a long cork – and a sober label mentioning the name of the shipper and the appellation.

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**Classification:** Appellation Médoc Contrôlée

**Region:** Situated on the left bank of the Gironde estuary

**Grape Varieties:** 50% Cabernet Sauvignon, 50% Merlot

**Soil:** Sand and gravel

**Climate:** Oceanic, mild and humid

**Vinification:** De-stalked grapes – alcoholic fermentation in vats at high temperature (30-32°C) with daily pumping over – maceration (3 weeks) – malolactic fermentation in vats – the wine is aged in French oak barrels for 6 months.

**Viticulture:** Sorting of the grapes. Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.

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**Appearance:** Deep garnet red.

**Nose:** Rich and flavourful, dominated by spicy aromas (black pepper, nutmeg) and tobacco.

Lively black fruit notes appear with oxygenation.

**Palate:** Intense mouth flavours on the palate with ripe tannins and a long spicy aftertaste.

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**Food Matches:** Tuna in red wine sauce, steak “Bordelaise” grilled on vine stalks, Pyreneens cheese with dark cherry marmalade; Serve between 16° and 18° C.

**Wine list comments:** Full, fresh, dense and silky mouthfeel. Good example for the vintage

**Awards:** “ Commended” – Decanter World Wine Awards 2013 – UK – 2011 vintage

\*Bronze Medal – International Wine Challenge 2012 – United Kingdom (2010 vintage)

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**Appearance:** Deep ruby red with purple highlights.

**Nose:** Fruit driven with lots of black cherry, blueberry and fine notes of spices and vanilla when agitated.

**Palate:** A full wine with strong mouth aromas, a good tannic structure and a long fruity and spicy finish.

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	<b>Soil:</b> Sand and gravel
	<b>Climate:</b> Oceanic, mild and humid
	<b>Vinification:</b> De-stalked grapes – alcoholic fermentation in vats at high temperature (30-32°C) with daily pumping over – maceration (3 weeks) – malolactic fermentation in vats – the wine is aged in French oak barrels for 6 months.
	<b>Viticulture:</b> Sorting of the grapes. Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.

<b>T A S T E</b>	<b>Appearance:</b> Deep garnet red
	<b>Nose:</b> Ripe red fruits with a subtle touch of vanilla and cloves
	<b>Palate:</b> The attack is rich and fresh. A beautiful structure, firm tannins and high concentration

<b>P R A C T I C A L</b>	<b>Food Matches:</b> Tuna in red wine sauce, steak “Bordelaise” grilled on vine stalks, Pyreneens cheese with dark cherry marmalade; Serve between 16° and 18° C.
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**Appearance:** Intense purple with violet reflects

**Nose:** Nice expressive nose with some toasting aromas melted to ripe black fruits.

**Palate:** Beautiful structure, dense and rich. A generous wine with ripe and round tannins. A beautiful expression of fresh fruit, very tasty.

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**Food Matches:** Monkfish in red wine sauce, steak bordelaise, Chocolate cake with dark chocolate

**Wine list comments:** Intense and strong impression of fruit. It offers already a great pleasure. Very nice chocolate finish

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