

Thomas Barton Réserve Bordeaux 2012



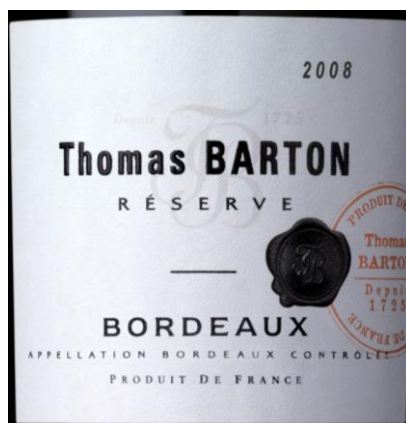
This wine is the ultimate homage to Thomas Barton who came to Bordeaux from Ireland in 1725. He quickly became the most important wine merchant in Bordeaux having built a solid reputation among faithful customers all over Europe, who recognized his expertise and know-how. The spirit of Thomas Barton has been perpetuated in this prestigious wine. The packaging reflects the classic elegance of the 18th 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.

P R O D U C T I O N	Classification: Appellation Bordeaux Contrôlée
	Region: Principally in the “Entre-deux-Mers” and the right bank of the Gironde estuary
	Grape Varieties: 60% Merlot, 40% Cabernet Sauvignon
	Soil: Combination of clay, limestone and gravels
	Climate: Oceanic, mild and humid
	Winemaking: Controlled extraction – Alcoholic fermentation - 3 weeks maceration with daily pumping over – Malolactic fermentation – minimum 6 months of ageing in French oak barrels
Viticulture: Soil analysed by use of ARP system (Automatic Resistibility Profiling) ng optimisation in terms of plantations and management. Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.	

T A S T E	Appearance: Purple of good intensity.
	Nose: Intense and aromatic with aromas of very ripe fruit (cherry jam) with spicy and cocoa notes.
	Palate: After a full bodied attack, the mouth evolves into round and smooth tannins with good length.

P R A C T I C A L	Food Matches: Tomato based pasta dishes, roasted chicken, steak, soft cheeses such as Morbier – Best between 16°C and 18°C
	Wine list comments: Charming wine, with intense fruity aromas and spicy hints. Good structure and long finish.
	Medals: * BEST BUY- Decanter Taiwan (2006 vintage)
	Press review: * Gold Medal – Concours Mondial Bruxelles 2007 – Belgium
	* Wine Guide 2008 – Andreas Larsson – Best Sommelier of the World: "Stylishly classical nose of dark fruits and leather, some hints of mocha (...), good dark fruit, medium length." * Wine Enthusiast – USA - Buying Guide Rating: 86

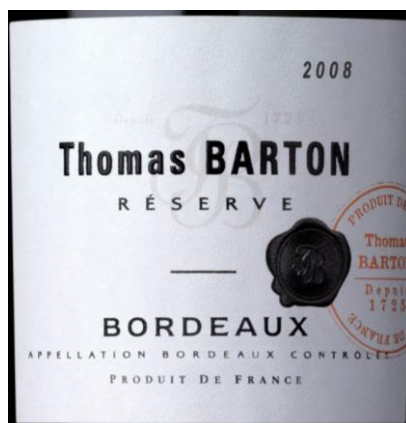
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T A S T E	<p>Appearance: Deep red colour with ruby highlights.</p> <p>Nose: A very expressive nose full of red fruit (strawberry, raspberry) combined with minty notes and cinnamon overtones.</p> <p>Palate: Explosive fruit flavours on the palate followed by a well balanced, yet smooth finish.</p>
P R A C T I C A L	<p>Food Matches: Tomato based pasta dishes, roasted chicken, steak, soft cheeses such as Morbier – Best between 16°C and 18°C</p> <p>Wine list comments: Charming wine, with intense fruity aromas and spicy hints. Good structure and long finish.</p> <p>Medals: * BEST BUY- Decanter Taiwan (2006 vintage)</p> <p>Press review: * Gold Medal – Concours Mondial Bruxelles 2007 – Belgium * Wine Guide 2008 – Andreas Larsson – Best Sommelier of the World: "Stylishly classical nose of dark fruits and leather, some hints of mocha (...), good dark fruit, medium length." * Wine Enthusiast – USA - Buying Guide Rating: 86</p>

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T A S T E	<p>Appearance: Ruby colour.</p> <p>Nose: A great nose, characteristic of a fine quality Bordeaux wine, developing red berry fruits, toasty flavours and a hint of liquorice.</p> <p>Palate: A balanced palate full of firm and velvety tannins with layers of raspberry, vanilla and roasted coffee.</p>
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T A S T E	<p>Appearance: Intense, with shiny purple highlights.</p> <p>Nose: An explosive nose of red berry fruits mixed with spicy notes (black pepper) and a touch of coffee.</p> <p>Palate: The attack is supple followed by delicate and well blended tannins. The finish is long and generous (fruity and spicy).</p>
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T A S T E	Appearance: Dark purple red.
	Nose: Powerful and complex with intense aromas of black fruits (blackcurrant) and dark chocolate. The second nose develops into flattering toasty notes.
	Palate: Following a round attack, firm but velvety tannins appear, leading to a long fruity and spicy finish.

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