



## Château Barraud, Vignobles Laydis, AOC Montagne-Saint-Emilion, Red, 2023

AOC Montagne-Saint-Emilion, Bordeaux, France

Fruit, finesse, elegance: this is the winning trio of this wine from a privileged terroir. Dominant in the blend, this Merlot seduces with its gourmet notes of pastry aromas which give way to ripe fruit. On the palate, it unfolds a silky texture and finely woody notes. A promise of emotions for this harmonious wine.

### PRESENTATION

Made for four generations, from the great-grandfather to the great-grandson, this wine embodies the soul of our estate as the first wine of the property. Both delicious, fruity and powerful, it is suitable for all occasions. A wine to savor and share around all tables!

### THE VINTAGE

The 2023 vintage was marked by a number of meteorological events due to climate change.

The vine's growth cycle came earlier and earlier, with warm, wet spring conditions. Although we were spared frosts, we had to contend with heavy attacks of disease on our vines. The attention paid to the vineyard helped to stem the spread of these diseases.

During the summer, high temperatures and drought accompanied the development of the bunches. Veraison was spread out over July and August, depending on the grape variety and terroir, enabling the grapes to ripen very well.

The rains at the end of August and September helped to increase the volume of the harvest, which began on 6 September and lasted for 4 weeks, allowing perfect management of work in the vineyard and cellar. The harvest was of very good quality and the yields very satisfactory, once again demonstrating the adaptability of our vines and our terroir to climate change.

### LOCATION

Vineyard area : 21 hectares

Grape varieties : 80 % Merlot, 10 % Cabernet Franc, 5 % Cabernet Sauvignon, 5 % Malbec

Appellation : Montagne Saint-Emilion

### TERROIR

Terroir : Sols argilo-calcaires, argilo siliceux et sablonneux.

### IN THE VINEYARD

Manual pruning in winter on hillside plots then later on other plots to delay budburst and the appearance of frost.

Branches crushed and reused as compost for the soil.

Control of yields.

Mechanical harvest.



AB  
AGRICULTURE BIOLOGIQUE  
EN CONVERSION



### HARVEST

The harvest began on 8 September and lasted for 4 weeks, allowing us to manage the work in the vineyard and cellar perfectly. The harvest was of very good quality and the yields very satisfactory, once again demonstrating the adaptability of our vines and our terroir to climate change.

### WINEMAKING

Traditional in thermoregulated stainless steel tanks associated with the micro oxygenation process. Alcoholic fermentation followed by malolactic fermentation. Daily pumping over and punching down.

### AGEING

12 to 14 months in French oak barrels and concrete vats.

### VARIETALS

Merlot 80%, Cabernet franc 15%, Cabernet sauvignon 5%

### 13,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### TECHNICAL DATA

Surface area of the vineyard: 21 ha

Yield: 45 hL/ha

Age of vines: 30 years old

Aging in vats: 12 month

Aging in barrels: 12-14 month

### SERVING

Serving temperature around 17/18 degrees. Open or decant 1 hour before serving.

### AGEING POTENTIAL

5 to 10 years

### TASTING

This vintage is distinguished by a deep garnet color, accentuated by discreet purplish nuances. Its aromatic bouquet is a real delight, offering a harmony of black fruits mixed with subtle spicy notes. On the palate, it reveals a velvety and ample texture, enriched with savory flavors and fruity touches that extend towards an elegant finish. It is a wine that is both rich and balanced.

### VISUAL APPEARANCE

The color is a beautiful intense garnet with purple reflections.

### AT NOSE

The nose reveals a beautiful aromatic palette combining aromas of blackberry and black cherry accompanied by fine smoky notes.

### ON THE PALATE

The round and dense palate presents beautiful notes of raspberry ending with delicate notes of dried fruit.

### FOOD PAIRINGS

Aperitif: Platter of fine charcuterie (cured ham, terrines), tapas.

Game: Roast pheasant, wild boar stew with berries.

White meats: Poultry supreme, roast veal.

Red meats: Beef fillet with pepper sauce, grilled steak.

Poultry: Duck with cherries, roast capon.

Cheeses: Camembert, brie, character cheeses (comté, Auvergne blue).

Desserts: Red fruit tart, dark chocolate fondant, blackberry pavlova.

World cuisine: Lamb tagine, spicy beef empanadas, beef enchiladas.

French specialties: Beef bourguignon, duck confit, grilled prime rib.



**CLASSIC FOOD AND WINE PAIRINGS**

Aperitif, International cuisine, Desserts, Cheese, Game, French cuisine, White meat, Red meat, Poultry

