

CHÂTEAU BARRAIL-MEYNEY BORDEAUX ROUGE



Merlot, Cabernet Franc and Cabernet Sauvignon. Crimson color. The nose is jammy with marked aromas of ripe red fruits. An abundance of fresh, juicy currant-like fruit on the palate.

Lively, clean and full bodied. The tannins are mellow and rich. Long, dry, elegant finish. Deliciously round and supple. Pairs wonderfully with richly flavored foods. Try with veal, duck, camembert, roasted vegetables, beef, mushrooms or meat cooked in sauce.

The vineyard has south/south west exposure and covers 22 acres. The soil is one of the finest of the appellation and is made up of clay and limestone. The average age of the vines is 35 years. Combination of modernity and tradition in the winemaking process. Parcels are vinified separately in small concrete vats.

Château Barrail Meyney is located in the village of Genissac between the Garonne and the Dordogne river, ten kilometers from Libourne and near Saint Emilion. The hard work done by the Esben family in the wine making process is one of the reasons why Bordeaux Tradition has been working with this estate for many years. The wines produced are always of a high quality whatever the vintage.

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Tasting Note:

CHÂTEAU BARRAIL-MEYNEY BORDEAUX ROUGE

Merlot, Cabernet Franc & Cabernet Sauvignon. Jammy aromas with ripe red fruit; flavors of fresh, juicy currant-like fruit; lively, clean & full bodied; mellow & rich tannins; deliciously round & supple; toasted sensation on the long finish.

Shelf Talker:

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