

CHÂTEAU LÉOVILLE BARTON



Grand Cru Classé en 1855
Saint-Julien

DEGUSTATION TASTING

Une robe de velours emportant, en son sein, des volutes de griotte, lilas et pamplemousse... De forte constitution, il s'offre néanmoins à nous dans un habit de dentelle, d'une extrême finesse, laissant dans son sillage la sensation d'un cru accompli dans ce qui reste le plus difficile dans l'élaboration d'un vin : l'équilibre...

A stream of cherries, raspberries and grapefruit... Opulent and rich but with a glamour and class side, wrapped in a lace dress, extremely fine.



WINE SPECTATOR 92-95

Mouthfilling from the start, with lovely plum sauce, steeped fig and blackberry coulis flavors, lined with warm ganache notes and carried by ample but polished tannins. Features a tarry edge at the end, but maintains a rather polished feel overall. A lovely wine, once again.

WINE ADVOCATE 92-94

The palate is sweet and sappy in the mouth with concentrated black fruit, hints of liquorice coming through on the finish that fans out with a bit of brio. A lot of substance and length here.

JAMES SUCKLING 92-93

A very fine and linear Barton with bright raspberries and cherries. Full body, ultra-fine tannins and a long, beautiful finish. Sleek and racy.

JANCIS ROBINSON 17.5

Dark vibrant crimson. Much sweeter and more opulent on the nose than most St-Julien. Very firm and rich with real savour and glamour. Smooth texture but no shortage of tannins underneath. A long-term wine.

WINE ENTHUSIAST 96

This wine has spice and fresh fruit aromas, which translate on the palate into intense blackberry and wood tastes. It is firmly structured, with a dry core and medium-plus concentration. It promises a long life ahead.

DECANTER 18

Very fine natural concentration of pure Cabernet-dominated vineyard fruit. More closed than Langoa, severe to start with, but a wine of great clarity, depth and class. Fragrance and florality to come - all in balance for a fine future.

BETTANE + DESSEAUVÉ 95

Profondeur et structure tannique très noble. Grand avenir.

REVUE VIN DE FRANCE 17.5/18

C'est le plus suave et croquant des Léoville, le plus tendre et gracieux aussi. La bouche est déjà séduisante, le fruit s'exprime beaucoup et l'équilibre le rend très digeste.

LE FIGARO VIN 17.5

Le nez est dominé par le cassis et la structure est impressionnante. Belle acidité, le vin est long, frais, plein de potentiel avec un superbe cabernet sauvignon.

ASSEMBLAGE BLENDING

83% Cabernet Sauvignon
15% Merlot
2% Cabernet Franc

Degré / Alcohol
13.5% vol.

Vendanges manuelles
du 25 Septembre au 8 Octobre
Manual Harvest
from 25th september to 8th october

Rendement / Yield
38 hl/ha

Barrique neuves / New barrels
60%

Oenologue Consultant
Eric Boissenot



2014

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