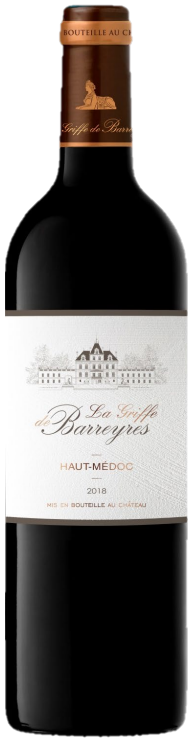


La Griffre de Barreyres

HAUT-MEDOC



Decanter
WORLD WINE AWARDS

95
POINTS

CELLARING AND SERVING

t° 17 °C

2 -10 years

1 hour

TASTING NOTES

An intense carmine hue.

Quite gentle oaky, smoky nose opening up with some floral quality and very ripe blackberry aromas.

Lovely texture, ample ripeness and volume. No hard edges.

FOOD/WINE PAIRINGS

Lamb, duck, various game, world cuisine, dishes in a sauce or stew, mature cheeses.

VINTAGE FOCUS: 2020

Climate

2020, a great vintage is in the cards!

- The vintage was characterized by a cool, rainy Winter. Between November and July, there was a long period of rain, punctuated by some thundery Hailstorms.
- The situation was then reversed with the arrival of a sunny summer bringing hot and even heatwave-type temperatures.
- This excellent weather continued as the harvest approached, with low rainfall, and this allowed us to pick the grapes without haste. The temperature contrast between the hot days and cool nights was conducive to aromatic and phenolic concentration.
- This vintage is not only very high-quality, but also high-volume.

Vineyard management

- A very rainy start to the year, requiring great vigilance.
- Precise green work carried out to aerate the bunches as much as possible and prevent the development and spread of diseases such as mildew.
- A promising end of the vegetative cycle. The weather conditions were perfect throughout September.

Vinification and Blending

- The vinification was adopted on certain vats where the potential alcohol levels was higher, primarily the vats of Merlot.
- The Cabernet Sauvignon was vinified classically, with extensive extraction work carried out at the start of fermentation and post-fermentation maceration at 27-28°C.
- The maceration temperatures (26°C) were reduced to prevent the extraction of bitterness.
- 30% aged in barrels after 1 wine, 30% in barrels after 2 wines and the remainder in tanks.

HARVEST DATES

From September 24th to October 5th

BLEND

Merlot: 45%
Cabernet Sauvignon: 55%

TERROIRS

Sandy gravel and clay-limestone

OUR EXPERTS



Bruno Teyssier
Manager



Antoine Medeville
Winemaking
Consultant

"On the wine side, the colors are particularly deep this year. The aromas are clear with a lovely ripe fruit intensity and the concentrations of tannins and anthocyanins are similar to the outstanding 2016 vintage. The quality from vat to vat is very consistent. The wines have a lovely structure, good volume and fine balances. 2020 is a vintage that was a close call!"

ACCREDITATIONS

