



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



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INDEPENDENT WINE MERCHANTS

Established 1780

FACT SHEET

Château Barrail du Blanc Grand Cru 2006, Etablissements J-P Moueix *Exclusive to Corney & Barrow*

Introduction: Top value St Emilion with sweet and generous fruit – a perennial favourite.

Background: This tiny property, just 3 hectares, is situated in St Sulpice de Faleyrons on rather light, well-drained soils, 80% pure gravel with the rest a mix of gravel and sand. Historically the family, who have owned the estate for over 150 years, used to sell their grapes but in 1995 they decided to make their own wine. Considerable investment was necessary and new thermo-regulated tanks were installed, as well as a maturation cellar – all to improve quality. By virtue of the *terroir* here, this can never be a massively powerful wine – but so much the better. Wine consumers need such approachable, easy drinking wines. Charming and accessible, Barrail du Blanc produces a fine Saint Emilion which makes people smile, without breaking the bank.

Vineyard Information:

Location St Sulpice de Faleyrens, St Emilion

Climate Coastal/ continental

Soils Sand & gravel

Size, Vine Density & Average Age 3 hectares planted at 6,000 vines per hectare; between 30 and 45 years old

Average production 18,000 bottles

Winemaking Details:

Grape Variety Merlot 70% & Cabernet Franc 30%

Fermentation Fermented for 3 weeks

Maturation 60% of the wine is matured in oak barrels, half of which are new wood. The other 60% is matured in stainless steel vats.

2006 Vintage:

Vintage Specifics 2006 started well with rains early on to replenish the depleted water table after the dry 2005, 2004 and 2003 vintages. April and May brought warmth, sunshine and dry conditions and flowering was early. With June and July delivering exceptionally fine weather all was set for a truly great vintage. August put paid to early optimism simply by being dull – not particularly wet but simply lacking sun. The cavalry arrived with a lovely September until the 12th followed by sporadic and localised rains. In order to maximise benefits from the good climatic elements the Moueix team exercised considerable investment in the vineyards, crop thinning in June, de-leafing first on the north side of the vineyards at the beginning of August and a smaller exercise on the south side at the beginning of September- all to bring in a healthy ripe crop, picked on 23rd September - which paid off.

Tasting note

A conspicuous success in 2006 with a sweetly fruited, slightly toffeed nose and a fresh, clean, succulently generous palate. Medium weight, this has nice balance and concentration. Lovely wine. **April 2007**

SUMMARY:

Alcohol	13%
Closure	Cork
Vegetarian status	Vegetarian