

Château Barrabaque – Cuvée Antoine

Canon-Fronsac

A powerful wine with a good personality of Fronsac, round and supple with oodles of ripe fruit And well-integrated tannins. Very good for ageing. Delicious on game, cooked meats and cheeses

LOCATION: The estate is located in Fronsac. It is a old estate dating back 1747 and run by the Noel family since 1936. Respectful of preserving the health and the environment, the owners follow the eco-friendly policy of integrated agriculture (lutte raisonnée). The growing and vinification methods ally both tradition and modern techniques : vines worked according to the soil, hand-picking and oak ageing .

VINEYARD AREA: 10 hectares.

SOIL: 90 % Clayey-calcareous soil with a very good south orientation.
10% Clayey-siliceous just down the hill.

GRAPE VARIETIES: 70 % Merlot, 20 % Cabernet Franc, 10 % Cabernet Sauvignon

Age of the vines : 35

HARVESTING: Leaf removals, green harvest, parcellary hand picking with double sorting out at the cellar before total destemming

WINEMAKING: Traditional winemaking in thermo-regulated cement vats. Cold maceration before fermentation.

AGEING: During 12-15 months, in two and three year old barrels.

PRODUCTION: 25 000 bottles per year

