

FAMILY WINE MERCHANTS SINCE 1906

## Château Leoville Barton 2012 2eme Cru St Julien

 Price
 £78.00

 Code
 LEOV240

This Chateau is always one of the best selling wines, due to its consistent high quality and also its long standing commitment by the Barton family to maintain a sensible pricing policy.

## **Tasting Notes:**

The bouquet is classic Medoc , smouldering with hints of cedar and cigar box, whilst the palate is powerful and packed with delicious cassis fruit.





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| Specification     |   |
|-------------------|---|
| ABV               | 13%   |
| Size              | 75cl  |
| Drinking Window   | Drink from 2019 through to 2032   |
| Country           | France  |
| Region            | Bordeaux  |
| Area              | Saint-Julien  |
| Туре              | Red Wine  |
| Grape Mix         | 83% Cabernet Sauvignon, 15% Merlot, 2% Cabernet Franc   |
| Genres            | Fine Wine   |
| Vintage           | 2012  |
| Body              | Rich, bold and robust   |
| Producer          | Château Langoa & Leoville Barton  |
| Producer Overview | The history of Léoville-Barton and Langoa is closely connected, as there is no Château Léoville-Barton, but only a vineyard – the wine of Château Léoville-Barton is made in Château Langoa Barton - yet it is Château Léoville-Barton which is a Deuxieme Grand Cru Classé.  |
| Closure Type      | Cork  |
| Food Matches      | Enjoy with a classic beef wellington.   |
| Press Comments    | "This well-made, complete StJulien possesses a dense purple color as well as surprisingly soft tannins for this wine which tends to be jacked up with a lot of structure, masculinity and muscle in most vintages. The 2012 offers attractive cedary, black currant fruit and vanilla notes, and a medium-bodied, denser mid-palate than many of its peers'. The tannins are noticeable in the finish, so give this wine 4-5 years of cellaring and drink it over the following two decades as it will be one of the longer lived wines of the vintage." Robert Parker - Wine Advocate - Apr 2013 |