

# CHÂTEAU LE BARRAIL



VINS DE PROPRIÉTÉ DE LA FAMILLE COMPAGNET

APPELLATION D'ORIGINE CONTRÔLÉE

MÉDOC

GEOGRAPHICAL LOCATION

BÉGADAN

<b>Vineyard size</b>	15 hectares
<b>Yield</b>	55 hectolitres/hectare
<b>Production</b>	100 000 bottles
<b>Soil type</b>	Clay-Limestone
<b>Pruning method</b>	Double guyot
<b>Grape varieties</b>	55 % cabernets sauvignon – 45 % merlot
<b>Average vine age</b>	20 years
<b>Vine density</b>	5 000 à 6 000 vines/hectare
<b>Vinification</b>	Optimum ripeness at harvest, traditional in temperature controlled vats with pre-fermentation maceration.
<b>Aging</b>	For a minimum of 12 months in American oak barrels
<b>Bottling</b>	A light filtering before bottling 18 months after the harvest
<b>Tasting notes</b>	Very fruity bouquet, young, fresh and rich with ripe red fruits
<b>Food pairing</b>	This wine goes well with all red meats and cheeses
<b>Counselling Oenologist</b>	Antoine Medeville

## MAJOR AWARDS

- Bronze medal in the « concours agricole de Bordeaux » (Vintage 2003 & 2004)

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