

LES VINS DE  
SAINT-EMILION



# Château Barrail St André Sans Soufre

Saint-Emilion



## — Vineyard



### AREA

1 ha



### SOIL TYPE

Clay-limestone soils



### GRAPE VARIETIES

Merlot 100 %



### AVERAGE AGE OF THE VINES

40

## — Winemaking



### HARVEST

Mechanical



### TYPES OF TANK

Stainless steel



### AGEING

Tanks 100 %



### ANNUAL AVERAGE PRODUCTION

2500 bottles

20 hectolitres

## — Countries where the wine is sold

FRANCE

## — Environmental certifications



SYSTÈME DE MANAGEMENT  
ENVIRONNEMENTAL - ISO 14001



HAUTE VALEUR ENVIRONNEMENTALE

The vineyard was created in the 19th century, but it was in 1920 that he passed into the hands of the Cassat-Couteur family. In 2012, Agnès Coutant took over family property with the help of his son Paul. Since 2014, Hubert de Bouard has supported us in the development of our wines. Tasting The brilliant and deep dress in violence colors. The bright nose of freshness, floral notes and red fruits, juicy on the fruit. Sapid and deep. On the palate, very beautiful volume, very creamy with a pretty mid-mouth. The wine is structured, plotted by dense tannins which, Bring a real lengthening to wine. We find the aromatic precision of the nose with fresh notes and appetites of red fruits.

## Address

CHÂTEAU BARRAIL ST ANDRÉ SANS SOUFRE  
888 route de Fournay  
33330 Saint Etienne de Lisse  
Phone : 05 57 40 11 49  
Mobile : 06 85 13 02 85

## Opening times

**January, February, March, April, May, June,  
July, August, September, October, November,  
December**

Monday, Tuesday, Wednesday, Thursday, Friday,  
Saturday  
From 08:00 to 12:00 and from 13:00 to 17:00

## Contact at the property

COUTANT Agnès  
888 route de Fournay  
33330 Saint Etienne de Lisse  
Phone : 06 85 13 02 85  
Mobile : 06 85 13 02 85