

Château Barrail St André

Saint-Emilion Grand Cru



Vinevard



AREA

7 ha

Z SOIL TYPE

Clay-limestone soils

GRAPE VARIETIES Merlot 100 %

& AVERAGE AGE OF THE VINES

- Countries where the wine is sold

ETATS-UNIS FRANCE

JAPAN

- Winemaking



HARVEST

TYPES OF TANK

AGEING

Stainless steel

New barrels 50 % Barrels 1 wine and more 50 %

ANNUAL AVERAGE PRODUCTION

20000 bottles 150 hectolitres

- Environmental certifications



SYSTÈME DE MANAGEMENT ENVIRONNEMENTAL - ISO 14001



HAUTE VALEUR ENVIRONNEMENTALE

Vinification Château Barrail Saint André is operated by Agnés Coutant and his son Paul. Since 2014 Hubert de Bouard (Château Angélus) has advised us in the development of our wine. This wine comes from strict parcel selection, combining a unique terroir, and special attention paid to the vine. After being harvested and carefully sorted, the grapes are put in tank for 3 weeks to perform alcoholic fermentation. The wine is then raised in French oak barrels for 12 months with 50% new barrels and 50% barrels of a wine. The vineyard has been certified high environmental value level 3 since 2019. Tasting The wine has a dense and deep ruby shade with pretty purple reflections. The nose is powerful and complex with beautiful notes of fruit, the woods are crisp and soft. The mouth is silky, velvety and gives way to a beautiful mature and suave tannic frame.

Adress

CHÂTEAU BARRAIL ST ANDRÉ 888 route de Fourney 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, From 08:00 to 12:00 and from 13:00 to 17:00

Contact at the property

COUTANT Agnès 888 route de Fourney 33330 Saint Etienne de Lisse Phone: 05 57 40 11 49 Mobile: 06 85 13 02 85