009100129



RED

Cabernet Sauvignon

WEBSTER BARNES SELECTION

Grand Vin de Bordeaux

Médoc total acidity 5.5 g/L alcohol 12.5% ph 3.64 volume 750ml

A silky, polished Bordeaux red, that benefited from a picture-perfect growing season to produce a refined, generously fruited, and immediately accessible Cabernet Sauvignon. Red currant, cherry and licorice notes end with a touch of iron and cedar. The tannins are smooth and open-knit, giving structure yet allowing for the

TASTING NOTES

2022 fruit to shine.

90 points James Suckling

FOOD PAIRINGS

Roast game or lamb, grilled Portobellos, aged cow cheeses

DOMAINE

Bordeaux tends to divide itself in two camps - old school and traditional, making wine in the same way as their grandparents, and modern and forward-thinking, quick to embrace technology and introducing a flashier, more immediate style of wine. Our winery partners for Webster Barnes Selection Médoc have a foot in both camps. The goal are wines that speak to the classic Bordeaux character - intense, concentrated fruit, good acidity, and a tanninc framework that allows for graceful aging. At the same time, a state-of-the-art cellar allows for perfectly balanced fruit extraction and rigorous selection of fruit - meaning that each glass is a clean, pure taste of what Bordeaux has always been, and its potential for the future.

TERROIR

The gravelly, alluvial soils of Bordeaux's famous Médoc region are one of the world's truly great sites for intensely fruity, well-structured Cabernet wines. The Gironde River, located within view of the parcels, provides for much needed cooling breezes during the long, warm growing season. The result is balance in the grapes - of fruit, vital acidity, and firm, dense, chewy tannins.

WINEMAKING

The Cabernet Sauvignon grapes arrive to the winery in waves, as multiple passes are performed in the vineyard to ensure the selection of only perfectly ripe fruit. The grape bunches are destemmed, and then a rigorious selection process ensures the separation of any damaged berries and non-grape material. The wine is fermented in temperature-controlled stainless steel tanks in order to guard against the deleterious effects of oxygen ingress. This precision and attention to detail translates to superior freshness and terroir transparency in the finished wine.







Appellation Médoc Contrôlée

CABERNET SAUVIGNON

2022

GRAND VIN DE BORDEAUX - MÉDOC

Timelessly elegant yet offering enough accessibility of fruit to please the modern palate, Webster Barnes Selection Médoc red is grown in the heart of the region and features dark fruit notes with a supple tannic structure.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

RED WINE - PRODUCT OF FRANCE BOTTLED BY: EMB 33433 C-FRANCE FOR BORIE-MANOUX F-33300 IMPORTED BY: WEBSTER BARNES LLC BOYNTON BEACH, FLORIDA CONTAINS SULFITES - IA 5¢ / ME 15¢ 12.5% ALC. BY VOL. 750 ML



