



Château Barrabaque

OWNER SCEA Noel, Father and Son

APPELLATION Canon-Fronsac

COMMUNE Fronsac

VINEYARD SURFACE AREA 9 hectares (22.2 acres)

SOIL TYPE Sandy clay hills (Fronsac sandstone) and chalky clay slopes (chalk with eroded remains of fossilised starfish)

GRAPE VARIETIES 70 % Merlot
25 % Cabernet franc
5 % Cabernet sauvignon

WINEMAKING TECHNIQUES Manual picking; full de-stemming; fermentation in closed vats; long vatting (at least 3 weeks); temperature regulation

ELABORATION 12 months maturation on average - 40% of the casks are renewed

ANNUAL PRODUCTION 1st wine: 25,000 to 30,000 bottles
2nd wine: 20,000 to 25,000 bottles

SALES Professionals and individuals

VISITS By appointment -
please call +33 (0)5 57 55 09 09
Fax +33 (0)5 57 55 09 00

CONTACT Mrs Nicole Noel
Château Barrabaque
33126 Fronsac, France
E-mail : chateaubarrabaque@yahoo.fr

Château Barrabaque

The date 1747 which is still visible on the beams of the house at Château Barrabaque, bears witness to the great age of the property. The Noël family has been working it since 1936.

The estate's nine hectares (22.2 acres) are in one undivided plot on south-facing hillsides. Our growing and wine-making techniques marry tradition with modern improvements in the fields of ampelology and oenology. For example our vines are ploughed, chemical weed-killers are never used and harvesting is made by hand. The stocks and grape varieties are selected to suit the local climate; the vines and wines are regularly monitored by our oenologists and vineyard technicians. The estate has implemented an integrated vine management programme in order to maintain a healthy vineyard while respecting the environment.

Barrabaque wines display a dark robe when young, but as they age they take on a deep ruby hue. Their bouquet is surprising by its sheer diversity of aromas. The attack is firm due to high quality tannins gleaned from the soil - the result of the ideal structure of a wine which may be laid down for many years.

Young Barrabaque wines are a marvelous accompaniment for game, stews and casseroles and aged cheeses; the older vintages marry best with red and white meats.

Barrabaque wines are highly reputed and have been awarded many medals both in Paris and in Bordeaux.

