



CHÂTEAU LÉOVILLE BARTON 2ème Grand Cru Classé 2016

Art. Nr.: 1236516

Hersteller: Château Léoville-Barton, Saint-Julien

Land: Frankreich

Region (Betriebssitz): Bordeaux

Gebiet (Betriebssitz): Saint-Julien

Jahrgang: 2016

Rebsorte: Cabernet Sauvignon, Merlot

Alkoholgehalt: 13 %

Reife: bis 2032

Kategorie: Rotwein

Süße: Trocken

Bewertung:

Robert Parker Wine Advocate: 95

Falstaff: 96

James Suckling: 97

Wine Spectator: 97

Speiseempfehlung:

Geflügel: Grillen/Braten

Rind: Gebacken

Flaschengröße: 0,75 Liter

Verschluss: Naturkork

Einzelflaschenpreis: € 187.70

Verkostnotiz

JAMES SUCKLING: "Terrific intensity of dark berries, almost peppery blackcurrants and violets with attractive and integrated, spicy oak and an earthy edge. The palate has a super powerful and long, linear core with plenty of fruit flesh strapped in tight for a long and thrilling ride into the finish. A blend of 86 per cent cabernet and 14 per cent merlot. Try from 2024."

ROBERT PARKER - THE WINE ADVOCATE: "Terrific intensity of dark berries, almost peppery blackcurrants and violets with attractive and integrated, spicy oak and an earthy edge. The palate has a super powerful and long, linear core with plenty of fruit flesh strapped in tight for a long and thrilling ride into the finish. A blend of 86 per cent cabernet and 14 per cent merlot. Try from 2024. - Lisa Perrotti-Brown"

WINE SPECTATOR: "This is so vivid as it brims with pastis-soaked plum, blackberry, black currant and blueberry paste flavors, all carried by a perfectly integrated brambly spine. Tar and ganache notes give the finish an extra kick while everything stays within the mouthwatering roasted apple wood frame. Both regal and rambunctious, this is St.-Julien to a T. Best from 2025 through 2040. - James Molesworth"

FALSTAFF: "Tiefdunkles Rubingranat, opaker Kern, dezente Randaufhellung, feines Brombeerkonfit, ein Hauch von Pflaumen und Cassis, Nuancen von Edelholz, noch etwas scheu. Saftig, elegant, feine Kirschenfrucht, integrierte Tannine, engmaschig, mineralisch und gut anhaltend, salziger Cassistouch im Rückgeschmack, sicheres Entwicklungspotenzial. - Peter Moser"