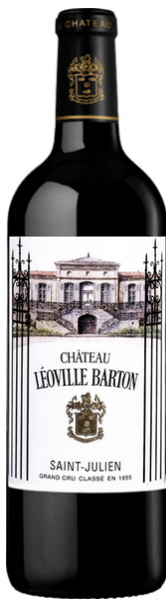




CHÂTEAU LÉOVILLE BARTON 2019

Saint-Julien 2e Cru Classé | Bordeaux

Château Léoville Barton 2019 is a Saint-Julien Deuxième Cru Classé built on 84% Cabernet Sauvignon and 16% Merlot. The high Cabernet share gives the vintage its architecture, controlled power and long-haul Barton identity. It is a bottle for patience rather than quick reward. WINEMAKING: ageing lasted 16 months in French oak, around 60% new. The élevage supports the wine's structure without pushing it away from Saint-Julien clarity; this is a long-haul claret rather than an early-drinking Bordeaux. FOOD PAIRING: decant well in youth and serve with roast beef, lamb saddle, venison, duck with olives, cèpes or aged hard cheese. The balance is stern in youth and built for measured development — its best years are ahead.



14 %
75 cl

Tasting notes

Color

Dark purple with garnet reflections, dense and bright.

Aroma

Cassis, blackberry, cedar, pencil lead, violet, tobacco and graphite.

Taste

Cabernet drive, firm tannins, dark berry core and left-bank poise.

Finish

Structured and persistent, with cedar, black fruit and graphite lift.

CHÂTEAU LÉOVILLE BARTON Château Léoville Barton is a Saint-Julien Second Growth held by the Barton family since the 1820s, a rare continuity in Bordeaux. The family's Bordeaux story began earlier, in 1722, when Thomas Barton arrived from Ireland as a wine merchant. The estate covers 51 hectares on the gravel soils of Saint-Julien, with Cabernet Sauvignon as the main grape. Anthony Barton led the château for decades; his daughter Lilian Barton Sartorius now carries the family line forward.