

Château
Barrail Saint André Sulfite free
AOP Saint-Emilion
100% Merlot



Vintage : 2019
Yields : 45 Hl/Ha
Production : 2000 Bottles
Soil : Clay & Limestone
Surface : 5 ha

The vineyard was created in the nineteenth century, and passed into the hands of the Cassat-Coutant family in 1920. In 2012 Agnès Coutant took over the family property with the help of her son Paul. Since 2014 Hubert de Bouard works with us in the elaboration of our wines.

Winemaking

Château Barrail Saint André is the result of a strict plot selection, associating a unique terroir, and a particular attention to the vine. The sulfite free cuvée was imagined by Agnès and her son Damien, restaurant owner in Bordeaux. Sulfite free winemaking process reveals the most beautiful expression of the fruit. Our wines are certified HVE since 2019.

Tasting notes

The robe is dazzling, dense and shiny with purple and intense red colors, the nose reveals elegant notes of red and black fruits. The palate is rich, smooth and long.

Food pairing

Château Barrail Saint André is an easy drinking wine that will go well with vegetables or meat. To be drunk within two years. Serve at 16°.



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