

Château Mouras,  
**Graves Supérieures 2011**  
Graves, Bordeaux, France



## PRODUCER

Jean-Christophe Barbe, Professor of Oenology at Bordeaux University, is mostly famous for his outstanding Sauternes (Decanter 2013 Sweet Bordeaux Trophy over £10), but also produces some stunning reds, albeit on a fairly small scale. The Château Mouras Graves comes from a six hectare property that lies in the Graves communes of Portets, Illats and Landiras. The Graves Supérieures is a sweet wine made from botrytised Semillon and is a superb alternative to Sauternes.

## VINEYARDS

Jean-Christophe has six hectares of vineyard in the Graves, primarily in Portets, one of the better communes in the appellation. The Graves Supérieures is made solely from Semillon from a 50 year old vineyard.

## VINTAGE

After a cold, dry winter, spring arrived very early with bud break at the end of March. April was the second hottest on record since 1900, followed by an equally hot and dry May, resulting in early flowering. A heat spike in June caused serious water stress before an unusually cold July with welcome rains. One of the earliest recorded harvests, starting in the second half of August, resulted in historically low yields.

## VINIFICATION

Made from botrytised fruit. No oak was used and the wine was bottled early in order to preserve freshness.

## TASTING NOTES

The wine is sweet yet beautifully balanced, and makes a superb aperitif, a lighter accompaniment to foie gras and is superb with fresh fruit and cheese.

Grape Varieties	<b>95% Semillon</b> <b>5% Muscadelle</b>
Winemaker	<b>Jean-Christophe Barbe</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>95g/L</b>
Acidity	<b>6.2g/L</b>
Wine pH	<b>3.65</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>