BORIE-MANOUX
GRANDS VINS DE BORDEAUX

CHÂTEAU BATAILLEY 2003
GRAND CRU CLASSÉ 1855 – PAUILLAC

www.batailley.com

Château Batailley, Grand Cru Classé 1855, is Borie-Manoux's and the Castéja-family's flagship. The name comes from the battle ("bataille") that took place there during the 100-years war in 1453. During this battle, the French re-conquered the neighbouring Château Latour and fought back the English troops to the Northern-Eastern side of the Gironde river, a crucial point for ending the 300-year long reign of the English in Aquitaine. In the 16th century, the first vines were planted on these historical and blood-soaked grounds. Château Batailley's 5 ha park was designed by Barillet-Deschamps, Napoleon III's park architect, in 1850. In 1855 Napoleon III created the classification for the Paris World exhibition, and Batailley was made Grand Cru Classé, amongst the 60 top Estates of the Left Bank of Bordeaux.

Notes for Château Batailley 2003:

92	**James Suckling**	**90**	**Stephen Tanzer**
91	**Robert Parker/WA**	**89**	**Cellar Tracker**
91	**Neal Martin/WA**	**17**	**Jancis Robinson MW**
91	**Jeff Leve/WCI**	**16**	**Gault & Millau**
90	**Wine Spectator**	**16**	**Vinum**
90	**Jean-Marc Quarin**	**15**	**Bettane & Desseauve**

Appellation:	Pauillac
Classification:	Grand Cru Classé 1855
Owner:	Castéja Family
Grape varietals:	70 % Cabernet Sauvignon, 25 % Merlot, 2 % Petit Verdot, 3 % Cabernet Franc
Vineyard area:	57 ha
Soil:	Gravel
Average age of the vines:	40 years
Average Production/year:	280 000 bottles
Fermentation:	4 weeks in temperature control stainless steel vats
Maturation:	18 months in French oak barrels/barriques
Barrels:	55 % new barrels and 45 % one year
Alcohol:	13.0 % vol.
Residual Sugar:	<2 g/l

Tasting Notes:
Château Batailley 2003 is elegant with a deep purple colour, ripe black-berries, and red fruits in the nose. Blackcurrants, plums, and ripe sweet cherries, with cedar, tobacco, liquorice, pencil lead, and chocolate.
Elegant tannins on the palate, complexly and precisely structured with a good definition of the fruit and a long finish. Drink 2012 to 2030.

Serving Suggestions: Serve at 16-17° Celsius.
With red meat like steak, entrecôte, lamb, tournedos, duck, venison, or cheese specialities.

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