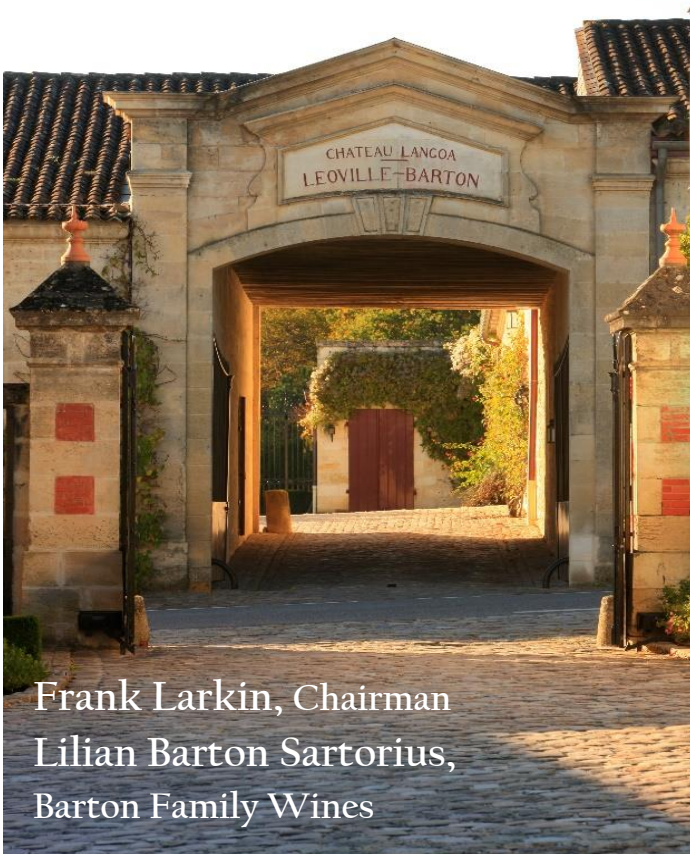




— THE —
ATHENÆUM
— PALL MALL LONDON —

Châteaux Mauvesin, Langoa & Léoville Barton

27th February 2025



Frank Larkin, Chairman
Lilian Barton Sartorius,
Barton Family Wines

Menu and Wines

Apéritif

*Club Champagne, G H Martel Victoire Brut
Premier Cru, NV*

**Crab and seafood salad, with pink grapefruit,
avocado and radish**

Château Chantegrive, Cuvée Caroline, 2016

**Roasted chateaubriand with button mushrooms,
onions and pancetta, anna potatoes, purple
sprouting broccoli and sand carrots, red wine sauce**

Château Mauvesin Barton, 2018

Château Mauvesin Barton, 2012

Château Langoa Barton, 2015

Château Langoa Barton, 2009

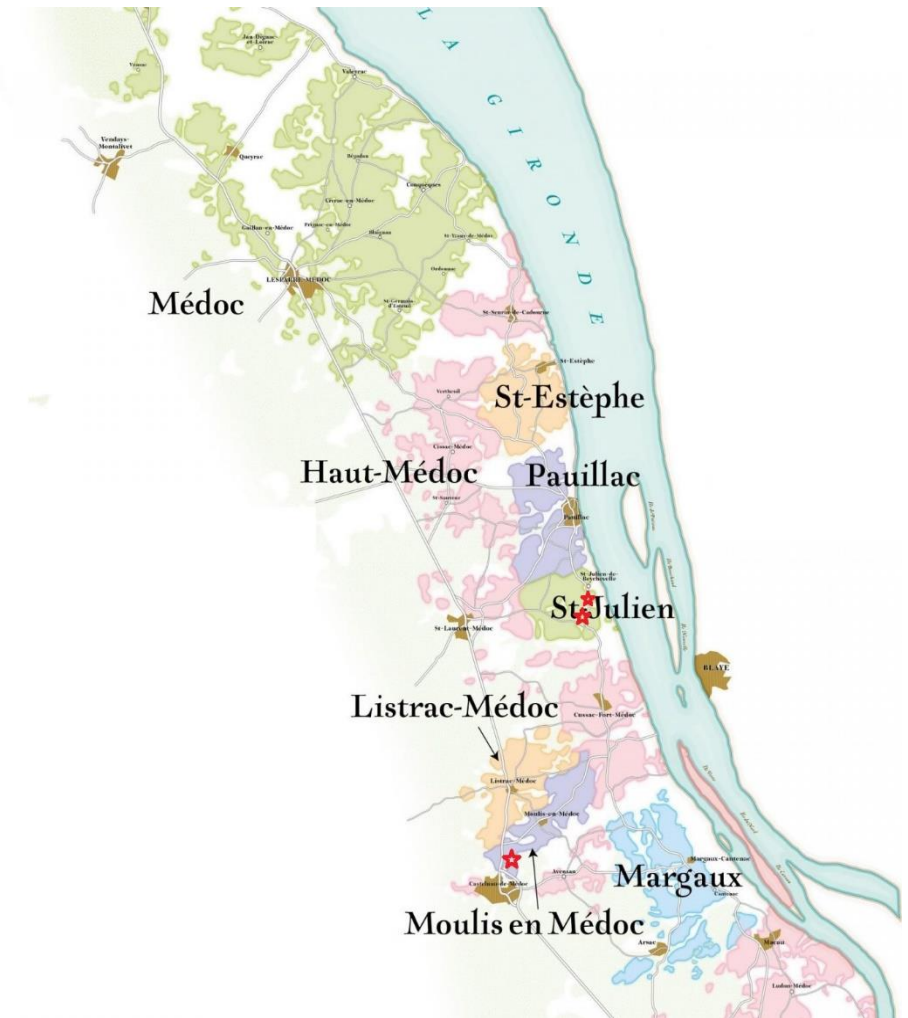
Château Léoville Barton, 2017

Château Léoville Barton, 2005

Cheeses: Comté, Tomme de Savoie

Pear and almond frangipane tart

Château Coutet, 2015



Winemaking by the Bartons began in 1821: Hugh purchased Chateau Langoa Barton and its 20 hectares of vines planted in the Saint Julien appellation. Five years later, in 1826, he purchased 50 hectares of vines belonging to the old Domaine de Léoville, thus re-named “Château Léoville Barton”. In the subsequent 1855 classification Léoville Barton and Langoa Barton were respectively listed as Second and Third classed growths. The

properties have been managed by generations of the Barton family over the years and the Barton story continues with Lilian and her two children, Mélanie and Damien, who constitute the 10th generation.

The vineyards are in the heart of Saint Julien terroir among the most beautiful slopes of Garonne gravel, facing the Gironde. The clay-gravel subsoil allows excellent growing conditions whatever weather the vintage brings. The ploughing is traditional, without weeding or herbicide. The grape varieties are Cabernet Sauvignon, Merlot and Cabernet Franc. Harvesting is done entirely by hand. The wine is then aged between 16 and 18 months in French oak barrels in the recently constructed new cellars and a gravity vat room.





Château Langoa Barton



Château Léoville Barton

Château Mauvesin was purchased in 2011 and the domaine's name modified to Mauvesin Barton. The 50-hectare vineyard is located in the Moulis-en-Médoc appellation. Mélanie, the family's first oenologist, runs the estate and is implementing a progressive policy of uprooting and replanting with higher-quality rootstock. The plots of Château Mauvesin Barton are unusually diverse: the soil is partly clay-limestone, favouring the development of Cabernet Franc (11%) and Merlot (54%), while a section of fine gravel and sandy gravel allows the Cabernet Sauvignon (35%) to reach full ripeness.

The young plots are harvested by hand. The grapes are then sorted and placed in temperature-controlled stainless steel vats for fermentation and maceration. The wine is aged for 12 to 15 months in French oak barrels, a third of which are new.



Château Mauvesin Barton

Wines Being Served

Tasting notes from the wine producers.

Château Chantegrive, Cuvée Caroline, 2016

AOC Graves.

Aged 9 months on the lees in French oak barrels (50% new). Aromas of peach, honeysuckle.

Brioche-like after a few years.

Sauvignon Blanc 50%, Sémillon 50%. (13% ABV)

Château Mauvesin Barton, 2018

Ruby colour, nose of toasted hazelnut and red fruits (cherry, blueberry). Delicate tannins. Wine with balance and finesse. Fresh, almost minty finish.

Nice length and drinkability.

Merlot 54%, Cabernet Sauvignon 39.5%, Cabernet Franc 6.5%. (13.5% ABV)

Château Mauvesin Barton, 2012

Sustained purple colour. An intense nose of red fruit with hints of vanilla and toasted notes. Well balanced on the palate with silky tannin, combining a long aromatic after taste with woody and toasted notes.

Merlot 48%, Cabernet Sauvignon 35%, Cabernet Franc 14%, Petit Verdot 3%. (13% ABV)

Château Langoa Barton, 2015

Intense colour, red fruits bouquet with hints of sous-bois and tobacco. The texture is fleshy and tight, slightly spicy. Tannins are there but the palate is silky and the finish is long and tense.

Cabernet Sauvignon 54%, Merlot 38%, Cabernet Franc 8%. *(13% ABV)*

Château Langoa Barton, 2009

This vintage is a true celebration of the senses. The composition is rich and complex, with aromatic notes of wild flowers. The body leaves nothing to be desired, revealing a firm structure with tasty, almost mellow tannins and remarkable density.

Cabernet Sauvignon 54%, Merlot 34%, Cabernet Franc 12%. *(13% ABV)*

Château Léoville Barton, 2005

In this vintage, the winemaker deftly played the hand that Mother Nature kindly dealt, obtaining a harmonious and elegant wine showing no heaviness. There is generous volume and roundness, and certainly no lack of complexity and finesse. Our senses tingle with sensations galore: a vintage that simply magnifies the noble character of the terroir. Widely regarded as one of the greatest wines of 2005. Cabernet Sauvignon 73.5%, Merlot 26%, Cabernet Franc 0.5%. *(13% ABV)*

Château Léoville Barton, 2017

Intense purple colour with a bright nose of black fruit, graphite and toast. On the palate, the attack is frank and the tannins are precise and remarkably delicate. The wine develops a beautiful tension and freshness.

Cabernet Sauvignon 93%, Merlot 7%. (13% ABV)

Château Coutet, 2015

Appellation Barsac Controlée, Premier Grand Cru Classé.

Aged 18 months in French oak barrels. Nose of exotic fruits, peach and candied oranges. Balanced on the palate highlighting minerality of the terroir. Sémillon 75%, Sauvignon Blanc 23%, Muscadelle 2%. (14% ABV)



Château Léoville Barton 1966

Picture compliments of Dr Simon Kemp

Members and Guests

George Anderson Esq	Lord Gerald Grimstone	Peter Norman Esq
Ann Anderson	Lady Grimstone	Anne-Lucie Norton
Dr John Ballard	Peter Harrison Esq	Lady Nutting
Dr Bryony Barrett	Nic Hailey Esq	Sir John Nutting
Dr Nicholas Barrett	Judge Brendan Hegarty	Professor Alexander Oliver
Dr Colin Barrow	Irene Hegarty	Jenny Oliver
Keith Barton Esq	Dr Edward Henderson	Dimitry Papaefstratiou Esq
Lilian Barton Sartorius	Dr Sally Henderson	Professor Neil Pearce
Peter Batey Esq	Jacques Hennessy Esq	Clare Pelham
Richard Borchard Esq	William Higham Esq	Dr Michael Pelly
Nick Brown Esq	Michael Hockney Esq	Lady (Pat) Pendry
Professor Iain Buchan	Dr David Holloway	John Pendry Esq
Dr Stephen Cannon-Brookes	Professor Beverley Hunt	Paul Pilorz Esq
Madame Valerie Carré	Rodney Jagelman Esq	Dr Victoria Preston
Richard Chown Esq	Palwinder Jhita	David Prieul Esq
Alistair Cliff Esq	Raymond Joyce Esq	Peter Rice Esq
Bruce Cope Esq	Dr Matthew Keep	Dr Peter Richardson
Elizabeth Corris	Dr Simon Kemp	David Roberts Esq
Professor Paul Corris	Dr Trudi Kemp	Judge Mary Robertson
Jason Cozens Esq	Nicholas Khan Esq	Raviraj Saravanamuttu Esq
Professor James Crabbe	Jeffrey Knight Esq	Robert Seabrook Esq
James Crompton Esq	Nicholas Lacey Esq	Michael Shaw Esq
John Crompton Esq	Professor Frank Larkin	Professor Frank Smith
Peter Crystal Esq	Kate Larkin	Drew Stenson Esq
Richard Cumming-Bruce Esq	Ben Llewelyn Esq	Benedikt Stheeman Esq
Heather Dr Haes	Dr Geoffrey Lloyd	Sir Robert Stheeman
Eamonn Doran Esq	Laurence Lobo Esq	Sir Peter Storr
Dr William Doran	Shirley Lobo	Christopher Tarry Esq
Col. Simon Duckworth	Professor David London	Stuart Tarry Esq
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Philip Ellaway Esq	Richard Mair Esq	Richard Timberlake Esq
Dr Jan Falkowski	Prof. Christopher Marks	Robert Turner Esq
Sir Brian Fender	Gary Matthewmann Esq	Justin van Wijngaarden Esq
David Fielding Esq	Roger Mayhew Esq	Anne-Françoise Venning
Dr Oliver Foster	Colin Menzies Esq	Thomas Venning Esq
Sandie Foxall-Smith	Sir John Mitting	David Vogel Esq
Simon Fraser Esq	Charles Morrison Esq	Mark Walford Esq
Haruko Fukuda Esq	Peter G S Murray	Professor Charles Watkins
Dr Anthony Gillham	Gabrielle Napier	John Wilson Esq
Dr Jonathan Gledhill	Michael Napier Esq	Victoria Wilson
Adrian Glover Esq	Dame Jane Newell	Professor Peter Woodruff
Julian Glover Esq	Charles Newington-Bridges Esq	Dr Andrew Wright
Edward Goodchild Esq	Patrick Newton Esq	Elena Wright
Prof. Andrew Goodwin	Janice Nisbet	Brian Yates Esq
Professor Laurence Gormley	Christopher Noon Esq	