



Barton & Guestier
DEPUIS 1725



Original B&G Merlot 2018 Organic Wine



Original B&G is the 1st French wine made with organically grown grapes signed by Barton & Guestier. It reflects the philosophy of B&G's environmentally-conscious commitment to future generations.

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Classification : IGP Pays d'Oc

Grape Varieties: Merlot

Soil: Limestone and clay (north of the Gard area, more specifically on the Cevennes slopes)

Climate: Mediterranean, very windy with high temperatures and exceptional sun

Vinification: Optimum ripeness of the grapes - De-stalking and crushing of the grapes – 25% of the crop is vinified at high temperature – 25% of the crop has a long maceration (3 weeks) – 50% of the harvest has a short vatting period with 2 rack and return per day on the first days of alcoholic fermentation

Viticulture: Organically grown grapes, no irrigation, careful selection and no interference in the natural ripening of the grapes, medium yield (50 hl/ha on a normal year)

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Appearance: Intense garnet red with purple highlights.

Nose: Intense, fruit driven, mixing flattering notes of raspberry, cherry and wild strawberry. When agitated, nice toasty and vanilla aromas appear

Palate: Harmonious, elegant with velvety tannins and a long aftertaste. To enjoy now!

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Food Matches: Barbecue, pasta dishes, strong cheeses, risottos, chocolate desserts – Best between 16 °C and 18°C.

Wine list comments: An approachable, easy to drink wine, simple to appreciate at any time. Fruity, soft on the palate, long finish.

Press Review: **Bronze Medal** – Japan Wine Challenge 2020 – 2019 vintage

Awards: **Bronze Medal** – NOFFLA – Irish Wine Show 2010-11

BEST BUY – 85 points – Wine Enthusiast – February 2010 - USA

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