

BARTON & GUESTIER

DEPUIS 1725

MERLOT

PAYS D'OC
INDICATION GEOGRAPHIQUE PROTEGEE

2019

 *The roundness and suppleness of a feminine grape variety!*

PRODUCTION



Region: Languedoc Roussillon (750 000 acres) along the Mediterranean sea. Blend of wines coming from the Herault area (49%), the Aude area (6%) and the Gard area (45%).

Grape Variety: 100% Merlot.

 Soil : Coming from different regions of the Languedoc (The Aude, the Herault and the Gard) where each offers a different type of soil (schist, marls, chalk and clay).

 Climate : The hot and windy Mediterranean climate, along with the interesting diversity in the soils of these 3 areas, result in powerful and fruity wines.

Vinification: Optimum ripeness of the grapes - de-stalking and crushing of the grapes – a part of the harvest benefits from a “flash détente” process to enhance an optimum level of color and fruity aromas – the other part follow a traditional alcoholic fermentation in vats with 2 rack and return per day .

 Long maceration (3 weeks) with micro oxygenation before malolactic fermentation in vats to develop the color and to supple the tannins.

Available formats: 75cl et 37.5cl.

DEGUSTATION

 Brilliant garnet red color.

 The nose reveals nice aromas of ripe fruits (strawberry, blackberry) with delicate coffee notes.

 Harmonious and elegant on the palate, offering a round structure, full of red and black berries.

 Red meat, poultry, pasta and cheese.
Best served between 16°C and 18°C / 60°F and 65°F.

THIS WINE IS VEGAN FRIENDLY

AWARDS

Gold medal – Prague Wine Trophy awards 2018 – Czech Republic – 2017 vintage
Commended – International Wine Challenge 2016 – UK – 2015 vintage
Silver Medal – Berlin Wein Trophy 2016 – Germany – 2014 vintage



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