

Bistro

CABERNET SAUVIGNON



INTRODUCTION:

In France, the local bistro is where folks go to relax, socialize, drink wine and dine in a casual, friendly setting.

Our Cabernet Sauvignon has all the right qualities of a good bistro wine: it is simple, delicious, fun to drink, and pairs well with lots of different foods and flavors.

PRODUCTION:

Appellation: Vin de France.

Region: Languedoc wine country.

Grape variety: 100% Cabernet Sauvignon.

Soil: The different terroirs (clay and limestone in Limoux and gravels in the Gard) add complexity and richness to the wine.

Climate: Selection of vines located in the coolest areas of the Languedoc region near Limoux (wide temperature range between cool nights and warm days) and in the Gard region where the weather is warmer.

Viticulture: Hand tending, careful selection and minimal interference in the natural ripening of the grapes.

Winemaking: De-stalking and crushing of the grapes – alcoholic fermentation in vats with rack and return twice a day (temperature carefully controlled to reach 27°C (81°F) at the end of the fermentation) – micro oxygenation before malolactic fermentation to enhance the color and smoothen the tannins.

TASTING:

Colour: Ruby, garnet red color, bright and brilliant.

Nose: The nose is expressive and fruit-driven, notes of spices and herbs deliver complexity.

Palate: Lively and rounded palate. Velvety tannins and bright fruitiness give length to a vanilla and licorice finish.

PRACTICAL:

Food & wine: Grilled red meat, pasta, spicy dishes and cheese.

Service: Between 16-18°C / 60-65°F. No need to decant.

AWARDS:

Silver Medal – Anivin de France 2023 – Vintage 2021


Barton & Guestier
DEPUIS 1725

Château Magnol
87 Rue du Dehez.
33290 Blanquefort – France
www.barton-guestier.com

