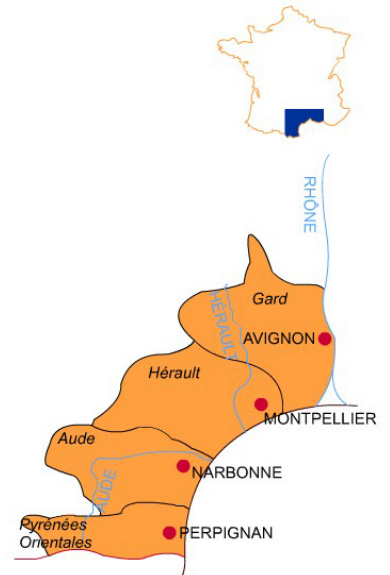
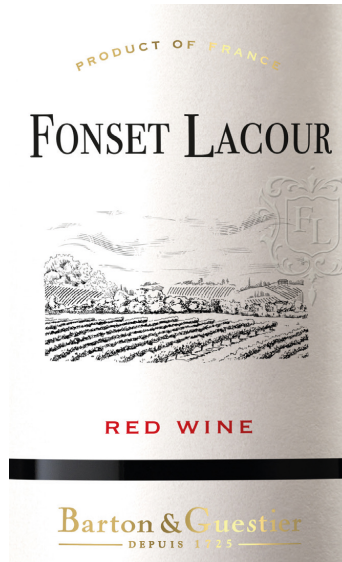




**Barton & Guestier**  
DEPUIS 1725

## FONSET LACOUR VIN DE FRANCE



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**Classification:** Vin de France

**Region:** Blend of wine produced in the Languedoc Roussillon region

**Grape Varieties:** Grenache, Cinsault, Carignan and Syrah

**Soil:** Marls, schist, chalk and clay

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

**Vinification:** De-stalked grapes – Controlled alcoholic fermentation with daily pumping over – malolactic fermentation - fining and bottling

**Viticulture:** Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.

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**Appearance:** Cherry red and brilliant, medium intensity.

**Nose:** Aromatic and pleasant with red fruit aromas (raspberry and blackberry)

**Palate:** Medium bodied and well-balanced wine, with round tannins and fruity aromas at the end of the palate.

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**Food Matches:** Red meat, cheese – Best between 16°C and 18°C.

**Wine list comments:** Easy drinking wine, round and pleasant.  
Enjoyable anytime, anywhere!