

BARTON & GUESTIER

DEPUIS 1725

FRENCH TOM BORDEAUX

2019


PRODUCTION

Appellation Bordeaux Contrôlée

Region: Selection of AOC Bordeaux wines coming from the Entre-Deux-Mers vineyards and the right bank of the Gironde estuary.

Grape Varieties: 60% Merlot, 40% Cabernet Sauvignon.

 Soil: Limestone and gravels.

 Oceanic, mild and humid climate.


Vinification: De-stalked grapes – alcoholic fermentation at high temperature (30-32°C) with daily pumping over – maceration (3 weeks) – malolactic fermentation.


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


 Ageing: 30% of the wine is aged in barrels for 2 to 3 months.


Format Available: 75cl.

TASTING

 Deep red colour with violet highlights.

 Rich, flavourful with black pepper and black cherry notes on the second nose.

 Well balanced, with good tannins and a long fruity aftertaste and nice well-integrated vanilla and coffee taste.

 Red meat, pâté, strong cheese.
Best served at 18°C / 65°F.

Delicious bouquet, very perfumed and subtle with hints of fruit (blackcurrant), oak and spice (liquorice, black pepper). A nice expression of the vintage.

AWARDS

To come



B&G

Enjoy our quality responsibly

www.barton-guestier.com

