

# BARTON & GUESTIER

DEPUIS 1725


## COTES-DU-RHONE 2023


### PRODUCTION


#### Appellation Côtes du Rhône Contrôlée

Region: Southern Rhône, between Montélimar and Avignon.

Grape Varieties: 60% Grenache, 30% Syrah, 10% Mourvèdre.


 Soil: Cobblestones-clay (Gard area) and sand-limestone (Ardèche area).


 Mediterranean climate, sunny and warm.


 Vinification: De-stalked grapes – alcoholic fermentation at controlled temperature (25 -28°C / 75-80° F) with daily pumping overs. Ageing on fine lees in vats with oxygenation control.


Format Available: 75cl.

### TASTING

 Intense purple red color, bright and brilliant.

 Intense nose with good concentration of black fruits such as blackberries, plums and figs combined with peppery and garrigue hints.

 Medium-bodied palate with rounded volume and firm, yet velvety tannins. Flavors of black fruit and spices linger gracefully on the aftertaste in a beautiful balance.

 Spicy food, red meat in sauce, cheese, chocolate-based desserts.  
Best served between 16 - 18°C / 60 - 65°F.

### AWARDS

Bronze Medal – Decanter 2022 – 2021 vintage  
Commended – International Wine Challenge 2022 – Vintage 2021  
Gold Medal – Gilbert & Gaillard 2022 – 2021 vintage



### LES GALETS

The name « *Les Galets* » refers to small stones polished by the Rhône river that we find in mass in the soil of our parcels.

# B&G



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