

BARTON & GUESTIER

DEPUIS 1725


CHATEAUNEUF-DU-PAPE 2022


PRODUCTION

Appellation Châteauneuf-du-Pape Contrôlée

Region: Southern Cotes du Rhône vineyard, between Avignon and Orange.

Grape Varieties: 73% Grenache, 19% Syrah, 6% Cinsault, 2% Mourvèdre.


 Soil: composed mainly of big round shape stones called "gallet" mixed with sandy clay.


 Mediterranean climate, sunny and warm.


Vinification: De-stalked grapes, alcoholic fermentation at high temperature (30-35°C / 86-95°F) with daily pumping overs, partly aged in large oak barrels.


Format Available: 75cl.

TASTING

 Deep cherry red color. Bright and high viscosity.

 Complex nose with aromas of ripe fruits like plums and mulberry, combined with dried cranberries and licorice candy. Dried lavender, black olives and garrigue deliver finesse.

 Rich and characterful on the palate. Firm yet velvety tannins are well-balanced with the fruit concentration. Rounded finish with lively notes of thyme.

 Stew, game and strong cheeses.
Best served between 16°C and 18°C / 60°F and 65°F.

AWARDS

Silver Medal – The International Wine Challenge 2019 – UK – 2017 vintage

Selected in The Advanced Buying May 2016 – USA – 2013 vintage

Wine of the Week – 88 points

Gold Medal – Gilbert & Gaillard 2022 – 2021 vintage



Les Roches Noires

The name « Les Roches Noires » refers to the syrah, one of the dominating grapes of our Châteauneuf-du-Pape which expresses its character on this rocky soil and gives a deep purple color to our wine.

B&G



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