

BARTON & GUESTIER

DEPUIS 1725


COTES DE PROVENCE MAGNUM 2022


PRODUCTION

Appellation Côtes de Provence Contrôlée

Region: Provence, in the southeast of France, in a countryside valley called « les Maures ».


Grape variety: 43% Grenache, 31% Cinsault, 11% Syrah, 7% Carignan, 5% Rolle, 1% Cabernet Sauvignon, 1% Mourvèdre, 1% Ugni Blanc.

 Soil: Clay and limestone, schist.

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

Vinification: Our steadfast commitment to high-quality wine gives a special care dedicated to the grapes after the picking to avoid oxygenation and to preserve a light pink colour.


Winemaking process: Destalked grapes – maceration period for a few hours – pressing – alcoholic fermentation at controlled temperature (16-18°C / 60-65°F).

 Ageing on fine lies for 2 months before bottling.


Format Available: 75cl.

TASTING

 Pale shiny pink color.

 Seductive and delicate with ripe red berries and white flowers on the first and second nose.

 An explosion of fruit. Expressive on the palate with a nice freshness throughout the finish.

 Aperitif, salads, grilling and Mediterranean dishes
Best served between 10°C and 12°C / 50°F and 54°F.

AWARDS

Silver Medal – IWC 2023 – vintage 2022

Silver Medal – Global Rosé Masters 2023 – 2022 Vintage

Grande Gold Medal – French Rosé Wine Revelation – Concours Mondial de Bruxelles – Rosé Selection 2023

Silver Medal – Concours International des Vins de Provence 2022 – Vintage 2021

Gold Medal – Concours Mondial de Bruxelles 2021 – Luxembourg – 2020 vintage

Silver Medal – Global Rosé Masters 2021 – UK – 2020 vintage

Tourmaline

As the famous pink gemstone 'Tourmaline', this unique flask cradles our jewel from Côtes de Provence.



B&G

Enjoy our quality responsibly

www.barton-guestier.com

