

Bistro

PINOT NOIR 2022

INTRODUCTION:

In France, the local bistro is where folks go to relax, socialize, drink wine and dine in a casual, friendly setting.

Our Pinot Noir has all the right qualities of a good bistro wine: it is simple, delicious, fun to drink, and pairs well with lots of different foods and flavors.

PRODUCTION:

Appellation: Vin de France.

Region: Languedoc wine country.

Soil: The diversity of terroirs (shale, slate, limestone, gravel) adds complexity and richness to the wine.

Climate: The vines are located in the coolest areas. Mediterranean climate, windy with high temperatures and exceptional sun. Due to the location, there is a wide temperature range between nights and days, ideal for the ripeness of Pinot Noir.

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

Winemaking: De-stalked grapes – Cold pre-fermenting maceration for 3 days to extract complex aromas (at 12°C) - Alcoholic fermentation in vats with punching of the cap twice a day (temperature carefully controlled to reach 27°C at the end of the fermentation) – Malolactic fermentation in vats.

TASTING:

Colour: Ruby red color, bright and brilliant.

Nose: This is a fruit-forward wine with aromas of fresh cherries, pomegranate. After swirling, it reveals whiffs of forest floor, tobacco and wild sage.

Palate: tart and fruity palate. The mouth-filling acidity delivers backbone and length to the spicy finish.

PRACTICAL:

Food & wine: Friendly dishes (tapas), tomato based dishes, spicy food, Mediterranean dishes, paella, white or red meat, risotto, grilled tuna.

Service: Between 14-16°C / 57-61°F.

AWARDS:

Best Buy 89 Points – Wine Enthusiast 2021

88 Points Recommended-Cameron Douglas Review-April 2023 – Vintage 2021



Barton & Guestier
DEPUIS 1725

Château Magnol
87 Rue du Dehez.
33290 Blanquefort – France
www.barton-guestier.com

