

BARTON & GUESTIER

DEPUIS 1725


LEGACY BLEND MEDOC Grand Vin de Bordeaux 2022


PRODUCTION

Appellation Médoc Contrôlée


Region: Located on the left bank of the Gironde estuary.

Grape Varieties: 50% Merlot, 50% Cabernet Sauvignon.

 Soil: Combination of sand and gravels.


 Oceanic and mild climate.


Vinification: - Harvest partially thermovinified (60%) - Vatting in stainless steel vats- Load shedding at the start of the alcoholic fermentation. Light airy pumping over several times a day. Runoff after 21-22 days of maceration.


 Ageing: in vats in contact with oak.


Format Available: 75cl.

TASTING

 Deep and intense purple red color.

 Ripe nose with aromas of black fruits, toasted notes and cocoa powder.

 Powerful attack, the wine is full-bodied and opulent. The tannins are rich, elegant with a long and pleasant finish.

 Red meat in sauce, roast veal, vegan burger, mature cheeses.
Best served between 61°F and 65°F.



Legacy Blend

Coming from the best vineyards of the Medoc, Legacy 1725 has been carefully crafted by our Franco-American team for American consumers. Let's celebrate together and bring this unique and complex expression of French Bordeaux across the Atlantic! Santé!



B&G

Enjoy our quality responsibly

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