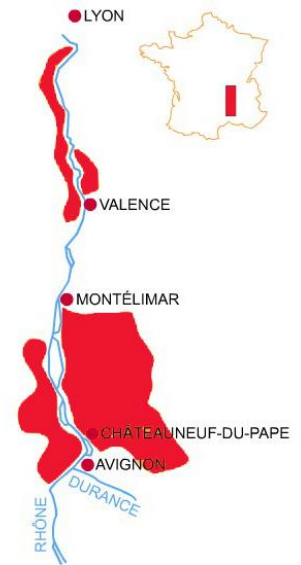




Barton & Guestier
DEPUIS 1725



Héritage 290th



Following the same visionary spirit of its founders and at the occasion of its 290th anniversary, B&G has launched Héritage, the first wine brand, non vintage, offering consistency in style and quality whatever the cuvée.

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Classification: Appellation Duché d'Uzès Contrôlée

Region: Southern Rhône, between Nîmes and Alés

Grape Varieties: 80% Syrah, 20% Grenache

Soil: Clay and limestone

Climate: Mediterranean, with high temperatures and exceptional sun during the day and fresh nights ideal for the Syrah grape

Vinification: De-stalked grapes – daily pumping over – Long maceration in concrete vats (3 weeks)- aging in French oak barrels for 6 months

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

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Appearance: Intense ruby colour with violet highlights

Nose: An explosion of black fruit, black pepper combined with liquorice and tobacco notes when agitated.

Palate: Well balanced, with an harmonious texture. Long fruity and spicy aftertaste.

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Food Matches: Lamb, duck, beef, dark chocolate, strong cheeses, spicy dishes – Best at 16-18 °C.

Wine list Elegant spicy wine, with a rich and complex nose, full of fruit and
comments: spices on the palate.

Awards: Bronze Medal- Le Grand Tasting Wine Awards Hong Kong 2018-
vintage 292

Press Review: To come