

BARTON & GUESTIER

DEPUIS 1725

MEDOC

Grand Vin de Bordeaux 2018

PRODUCTION

Appellation Médoc Contrôlée

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

Grape Varieties: 60% Cabernet Sauvignon, 40% Merlot.



Soil: Sandy and gravelly.



Oceanic and mild climate.

Vinification: De-stalked grapes – alcoholic fermentation at 30-32°C / 86-90°F with daily pumping over maceration (3 weeks) – malolactic fermentation.



Partly ageing in oak for 3 months.

Format Available: 75cl.

TASTING



Deep red color with violet highlights.



Intense nose of blackcurrant aromas with vanilla and spicy notes.



Good concentration on the palate, with present and well-integrated tannins. Persistent and delicate oaky finish.



Red meat, game, cheese.

Best served between 16°C and 18°C / 60°F and 65°F.

THIS WINE IS VEGAN FRIENDLY

AWARDS

Silver Medal / 90 points – Decanter World Wine Awards 2019 – UK – 2018 vintage

Gold Medal – Prague Wine Trophy award 2018 – Czech Republic – 2016 vintage

Silver Medal – Grand Prix 2018 Vinex – Czech Republic – 2016 vintage

Silver Medal – Grand Prix 2016 Vinex – Czech Republic – 2014 vintage

Silver Medal – International Wine Challenge 2014 – UK – 2012 vintage



Léobourg

Since the 1900's, our Médoc has been named Léobourg from les Hauts Bourgs (High Villages) meaning grapes are picked in the highest vineyards of the appellation.

B&G



Enjoy our quality responsibly

www.barton-guestier.com

