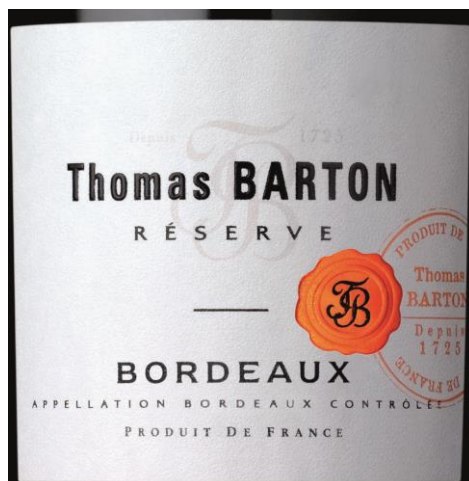




## Thomas Barton Réserve Bordeaux 2018



This wine is the ultimate homage to Thomas Barton who came to Bordeaux from Ireland in 1725. He quickly became the most important wine merchant in Bordeaux having built a solid reputation among faithful customers all over Europe, who recognized his expertise and know-how. The spirit of Thomas Barton has been perpetuated in this prestigious wine. The packaging reflects the classic elegance of the 18<sup>th</sup> century: a typical “flacon bordelais” bottle – a short capsule – a long cork – and a sober label mentioning the name of the shipper and the appellation.

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**Classification:** Appellation Bordeaux Contrôlée

**Region:** Principally in the “Entre-deux-Mers” and the right bank of the Gironde estuary

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

**Soil:** Combination of clay, limestone and gravels

**Climate:** Oceanic, mild and humid

**Winemaking:** Controlled extraction – Alcoholic fermentation - 3 weeks maceration with daily pumping over – Malolactic fermentation – minimum 6 months of ageing in French oak barrels

**Viticulture:** Soil analysed by use of ARP system (Automatic Resistibility Profiling) ng optimisation in terms of plantations and management.

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

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**Appearance:** Deep and brilliant ruby red

**Nose:** Expressive with an explosion of ripe red berries (cherry, strawberry) mixed with notes of mint and liquorice.

**Palate:** Good balance with smooth tannins and a long fruity aftertaste.

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**Food Matches:** Tomato based pasta dishes, roasted chicken, steak, soft cheeses such as Morbier – Best between 16°C and 18°C

**Wine list comments:** Charming wine, with intense fruity aromas and spicy hints. Good structure and long finish.

**Medals:** \* **BEST BUY- Decanter Taiwan** (2006 vintage)

**Press review:** \* **Gold Medal – Concours Mondial Bruxelles 2007** – Belgium

\* **Wine Guide 2008 – Andreas Larsson – Best Sommelier of the World:**

"Stylishly classical nose of dark fruits and leather, some hints of mocha (...), good dark fruit, medium length."

\* Wine Enthusiast – USA - Buying Guide Rating: 86

**THIS WINE IS VEGAN FRIENDLY**

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