



Barton & Guestier
DEPUIS 1725



BISTRO Pinot Noir 2021



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 flavours. Soft and round on the palate, this wine is chock full on ripe, wild berry flavours and aromas that culminate in a long, supple finish.

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| P R O D U C T I O N | <p>Classification: Vin de France</p> <p>Region: Coming from Languedoc</p> <p>Grape Varieties: Pinot Noir</p> <p>Soil: The diversity of terroirs (shale, slate, limestone, gravel) adds complexity and richness to the wine.</p> <p>Climate: Selection of the vines located in the coolest areas. The climate is Mediterranean, very windy with high temperatures and exceptional sun. But due to the location, there is a wide temperature range between cool nights and warm days, ideal for the maturation of Pinot Noir</p> <p>Vinification: 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.</p> <p>Viticulture: Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.</p> |
| T A S T E | <p>Appearance: Purple red colour.</p> <p>Nose: Intense aromas of fresh red cherry fruits with spicy hints, tobacco and coffee notes.</p> <p>Long cherry pie and vanilla flavours magnified by a hint of spices (curry). Rich and full-bodied</p> <p>Palate: with supple tannins and a long silky aftertaste.</p> |
| P R A C T I C A L | <p>Food Matches: Friendly dishes (tapas), tomato based dishes, spicy food, Mediterranean dishes, paella, white or red meat, risotto, grilled tuna, chocolate-based desserts. Best served between 14 °C and 16°C (57-61°F).</p> <p>Wine list comments: The nice balance between acidity and his silky texture carries this wine to a long finish. Enjoyable now.</p> <p>Awards: Silver Medal – Global Pinot Noir Masters 2021 – UK – 2019 vintage Gold Medal – Anivin de France 2021 – 2019 Vintage Silver Medal – Gilbert & Gaillard 2021 – France – 2019 vintage</p> |