



Barton & Guestier
DEPUIS 1725

Barton & Guestier is one of the oldest and most prestigious wine negociants in Bordeaux. The firm was established in 1725 by Thomas Barton, renowned négociant. Daniel Guestier was a reputed importer of Bordeaux wines into Baltimore, in the British colonies in America, and the one who delivered the wines of Bordeaux that President Thomas Jefferson had ordered from Barton.



CABERNET SAUVIGNON

2021 "Réserve"

AOC PAYS D'OC

Barton & Guestier, owner of Château Magnol in the Bordeaux region, has vinified the most famous French Appellations for almost 3 centuries. The Cabernet Sauvignon is THE star grape variety of the Bordeaux area proves its complexity and strength on the Languedoc terroir.



Appellation: IGP Pays d'Oc

Location: Languedoc Roussillon (750 000 acres) along the Mediterranean Sea.

Grape Varieties: 100% Cabernet Sauvignon

Tasting note: Deep garnet red with purple highlights. Good intensity, mixing ripe black fruits (blackcurrant, blackberry) with flattering toasty and spicy notes when agitated. Round and smooth on the palate with velvety tannins. Long fruity aftertaste with notes of vanilla and licorice.

Pairing: Grilled red meat, pasta, spicy dishes and cheese.

TECHNICAL INFO

Winemakers: Laurent Prada

Soil: Clay and limestone in Limoux and gravels in the Gard.

Climate: Mediterranean

Vines Age: 5-10 years

Harvest starting date: 14th September 2021

Viticulture: A good year, with a dry and hot summer which resulted in an early harvest and lower yields but promising of quality.

Winemaking: De-stalking and crushing of the grapes – alcoholic fermentation in vats with rack and return twice a day (temperature carefully controlled to reach 27°C / 81°F at the end of the fermentation) – micro-oxygenation before malolactic fermentation to enhance the color and to supply the tannins. Malolactic fermentation in vats.



www.barton-guestier.com

