

BARTON & GUESTIER

DEPUIS 1725

SAINT-EMILION


Grand Vin de Bordeaux
2023


PRODUCTION


Appellation Saint-Emilion Contrôlée

Region: Situated on the right bank of the Dordogne river, near Libourne and Pomerol.

Grape Varieties: 81% Merlot, 19% Cabernet Franc.

 Soil: limestone covered by clay, sand and gravel.


 Oceanic and mild climate.


 Vinification: De-stalked grapes – alcoholic fermentation between 28 - 32°C / 86-90°F with daily pumping over and punch downs – malolactic conversion. Partly aged in oak for 3 months.


Format Available: 75cl.


Certified High Environmental Value.

TASTING

 Intense cherry red color.

 Fine nose dominated by hints of black and red fruits such as blackberry, black cherry, strawberry framed by a forest floor tone.

 Delicious and elegant on the palate with silky tannins and lively acidity. A warm and fruit driven aftertaste.

 Grilled and roasted meat, poultry, game, cheese.
Best served between 16 - 18°C / 60 - 65°F.
Suitable for vegan.

AWARDS

Gold Medal – Concours Gilbert & Gaillard 2022 – 2021 vintage

Roi Chevalier

Since the 1900's, our Saint-Emilion has been named Roi Chevalier, referring to Edouard III, King of England and Duke of Aquitaine at the beginning of the 14th century.



B&G



Enjoy our quality responsibly

www.barton-guestier.com

