

BARTON & GUESTIER

DEPUIS 1725

COTES DE PROVENCE 2025

Limited Edition


PRODUCTION


Appellation Côtes de Provence Contrôlée

Region: Provence, in the southeast of France, in a countryside valley called « les Maures ».

Grape varieties: 33% Grenache, 33% Cinsault, 12% Carignan, 6% Syrah, 5% Ugni Blanc, 4% Mourvèdre, 4% Rolle, 2% Tibouren, 1% Cabernet.


 Soil: Clay, limestone and schist.


 Climate: Mediterranean, very windy with high temperatures and exceptional sun.


 Vinification: Our steadfast commitment to high-quality wine gives a special care dedicated to the grapes after the picking to avoid oxygenation and to preserve a light pink color. Destalked grapes – maceration period for a few hours – pressing – alcoholic fermentation at controlled temperature (16-18°C / 60-65°F). Ageing on fine lies for 2 months before bottling.


Format Available: 75cl.

TASTING

 Pale peach skin color, bright and brilliant hue.

 Seductive by its effusiveness and delicacy, it delivers a wide range of aromas from ripe red peaches, apricots and red apple to the red fruits such as pomegranate coulis and crushed raspberries, nuances of white flowers add complexity.

 Harmoniously balanced between the volume and crispiness. The palate is lively and fresh with red fruit flavors lingering throughout the finish. A textbook Provence Rosé.

 Aperitif, salads, grilling and Mediterranean dishes.
Best served between 8 - 10°C / 50 - 54°F.

AWARDS

Gold Medal – Vinalies Internationales 2026 – Vintage 2025

Tourmaline

As the famous pink gemstone 'Tourmaline', this unique flask cradles our jewel from Côtes de Provence.



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