


# BARTON & GUESTIER

DEPUIS 1725

## CABERNET SAUVIGNON

PAYS D'OC INDICATION GEOGRAPHIQUE PROTEGEE

2023

 *The star grape variety of the Bordeaux area proves its complexity and strength on the Languedoc terroir.*

### PRODUCTION



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

Blend: 100 % Cabernet Sauvignon.



Soil: The different terroirs (clay and limestone in Limoux and gravels in the Gard) add complexity and richness to the wine.




Climate: Selection of vines located in the coolest areas of the Languedoc region near Limoux (wide temperature range between cool nights and warm days) and in the Gard region where the weather is warmer.



Vinification: De-stalking and crushing of the grapes – alcoholic fermentation in vats with punch overs twice a day (temperature control around 27°C / 81°F) – micro oxygenation before malolactic fermentation to enhance the color and to supple the tannins. Malolactic fermentation in vats.

Available format: 75cl.

### TASTING

 Deep garnet red with purple hue. Bright and brilliant.



Expressive nose with concentrated aromas of black fruits (blackcurrant, blackberry, black cherry) and flattering toasty and spicy notes after swirling.



Suave and velvety on the palate with smooth tannins balanced by a fresh acidity. Flavors of blackberries and licorice linger gracefully on the lengthy finish.



Grilled red meat, pasta, spicy dishes and cheese.

Best served between 16°C and 18°C / 60°F and 65°F.

### AWARDS

Commended – IWC 2023 – Vintage 2022



#### Health and Environment

Light weight bottle

Suitable for vegan

B&G

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