

BARTON & GUESTIER

DEPUIS 1725

BEAUJOLAIS-VILLAGES 2023

PRODUCTION

Appellation Beaujolais Villages Contrôlée

Region: Northern part of the Beaujolais region between Villefranche and Mâcon.

Grape Variety: 100% Gamay Noir.

 Soil: Granite, sand and silica.

 Continental climate with cold and dry winters and hot and sunny summers.

 Vinification: Semi-carbonic maceration – alcoholic fermentation with daily rack and return – malolactic conversion – ageing in vats for a short time.

Format Available: 75cl.

TASTING

 Beautiful ruby red color, bright and brilliant.

 Fruit-forward nose with fresh cherries and strawberries coulis combined by delicate spicy notes.

 The structure of the palate is dominated by the crisp freshness balanced by smooth tannins and licorice flavors delivering a pleasant length.

 Charcuterie, grilled poultry and smooth cheese.
Best served between 14 - 16° C / 57 - 60° F.

AWARDS

Best Buy – Wine Enthusiast (USA) – Buying Guide – February 2013: 86/100 (vintage 2011)
Silver Medal – Estonian Wine challenge 2004 – Estonia – 2002 vintage



Grand Bouquet

Like a bouquet of flowers, our wine has a host of intense, yet subtle aromas.

B&G



Health and Environment

Suitable for vegan

High environmental value



Enjoy our quality responsibly

www.barton-guestier.com

