

BARTON & GUESTIER

DEPUIS 1725

BEAUJOLAIS-VILLAGES

2024



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.

 Alluring, with enticing fresh cherries, wild blackberries coulis combined by delicate and savory notes of violets.

 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.



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

