

BARTON & GUESTIER

DEPUIS 1725

BORDEAUX 2024

PRODUCTION

Appellation Bordeaux Contrôlée

Region: Principally in the Entre Deux Mers and the right bank of the Gironde estuary.

Grape Varieties: 62% Merlot, 26% Cabernet Sauvignon, 10% Petit Verdot, 2% Cabernet Franc.

 Soil: Combination of clay, limestone and gravels.

 Oceanic and mild climate.

Vinification: Controlled extraction – 3 weeks maceration with daily pumping over.

 Ageing: Partly aged in oak for 3 months.

Format Available: 75cl.

TASTING

 Deep red purple color with violet rim displaying youth.

 Fruit driven with red and black berries (redcurrant, cherry, and blackcurrant) combined with spicy and minty notes.

 Well-balanced with rounded and velvety tannins and a long fruity and spicy finish.

 Grilled red meat, duck burger, chocolate desserts.
Best served between 16°C and 18°C / 60°F and 65°F.

AWARDS

Silver Medal – Mundus Vini Summer Tasting 2023 – Vintage 2022

Cuvée Rambaud

This cuvee pays tribute to Germain Rambaud, Thomas Barton's first cellar master.



B&G



Enjoy our quality responsibly

www.barton-guestier.com

