

BARTON & GUESTIER

DEPUIS 1725

COTES-DU-RHONE 2024

PRODUCTION

Appellation Côtes du Rhône Contrôlée

Region: Southern Rhône, between Montélimar and Avignon.

Blend : 40% Grenache, 30% Syrah, 15% Carignan, 15% Mourvèdre.

 Soil: Cobblestones-clay (Gard area) and sand-limestone (Ardèche area).

 Mediterranean climate, sunny and warm.

 Vinification: De-stalked grapes – alcoholic fermentation at controlled temperature (25 -28°C / 75-80° F) with daily pumping overs. Ageing on fine lees in vats with oxygenation control.

Format Available: 75cl.

TASTING

 Intense purple red color, bright and brilliant.

 Intense nose with good concentration of black fruits such as blackberries, plums and figs combined with peppery and garrigue hints.

 Medium-bodied palate with rounded volume and firm, yet velvety tannins. Concentrated flavors of black cherries, black currants and spices linger gracefully on the aftertaste in a beautiful balance.

 Spicy food, red meat in sauce, cheese, chocolate-based desserts.
Best served between 16 - 18°C / 60 - 65°F.

AWARDS

Silver Medal – Mundus Vini Spring Tasting 2025 – 2023 vintage

Gold Medal – Gilbert & Gaillard 2022 – 2021 vintage



LES GALETS

The name « **Les Galets** » refers to small stones polished by the Rhône River that we find in mass in the soil of our parcels.

B&G



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