

BARTON & GUESTIER

DEPUIS 1725

COTES-DU-RHONE 2025

PRODUCTION

Appellation Côtes du Rhône Contrôlée

Region: Southern Rhône, between Montélimar and Avignon.

Blend : 36,1% Grenache Noir, 34,7% Syrah, 15% Mourvèdre, 3,8% Caladoc, 3,3% Carignan, 3,1% Cinsault, 3% Marselan, 1% Coustou.

 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 black cherries, blackcurrants, 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



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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