

# BARTON & GUESTIER

DEPUIS 1725


## BEAUJOLAIS 2018

### PRODUCTION

Appellation Beaujolais Contrôlée


Region: Located on the right bank of the Saône extending from a point south of Mâcon to the northern outskirts of Lyon.

Grape Variety: 100% Gamay Noir.

 Soil: Clay and limestone.

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


Vinification: Semi-carbonic maceration – alcoholic fermentation with 2 rack and return per day – malolactic fermentation – blending and fining.


 Ageing in vats.


Format Available: 75cl.

### TASTING

 Brilliant cherry red color.

 An explosion of red fruits (raspberry, cherry) on the nose with nice violet notes.

 Well-balanced on the palate with a nice freshness and a long fruity finish.

 Salads, cold meats, grilled poultry.  
Best served between 14°C and 16°C / 57°F and 60°F.

**THIS WINE IS VEGAN FRIENDLY**

### AWARDS

Gold Medal – NY World Wine & Spirit Competition 2016 – 2015 vintage  
Top Wine in the Category – Vinvo Wine Style Awards 2018 – 2013 vintage



### Les Violettes

*Violets are famous for their intense aromas, also typical of our Beaujolais.*



# B&G

Enjoy our quality responsibly

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