

# BARTON & GUESTIER

DEPUIS 1725


## BEAUJOLAIS-VILLAGES 2018

### 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 fermentation – blending and fining.

 Ageing in vats.


Format Available: 75cl.

### TASTING

 Ruby color.

 Elegant, with fresh fig and ripe red berry aromas (black cherry, wild strawberry), as well as delicate spicy notes.

 Nice structure on the palate with a long licorice finish.

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

**THIS WINE IS VEGAN FRIENDLY**

### AWARDS

Best Buy – Wine Enthusiast (USA) – Buying Guide – February 2013: 86/100 (vintage 2011)

Silver Medal – Estonian Wine challenge 2004 – Estonia – 2002 vintage



### Grand Bouquet

*Like a bouquet of flowers, our wine has a host of intense, yet subtle aromas.*

# B&G



Enjoy our quality responsibly

[www.barton-guestier.com](http://www.barton-guestier.com)

