

BARTON & GUESTIER

DEPUIS 1725


COTES-DU-RHONE 2019

PRODUCTION

Appellation Côtes du Rhône Contrôlée


Region: Southern Rhône, between Montélimar and Avignon.

Grape Varieties: 50% Grenache, 30% Syrah, 20% Carignan.

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


 Mediterranean climate, sunny and warm.


Vinification: De-stalked grapes – daily rack and return.


 Ageing on fine lees in vats with oxygenation control.


Format Available: 75cl.

TASTING

 Intense purple red color.

 Intense nose of flowers (violet) and black fruits (black cherry, blackcurrant) combined with peppery hints.

 Full on the palate with a nice fruity and spicy aftertaste.

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

THIS WINE IS VEGAN FRIENDLY

AWARDS

Bronze Medal – Decanter 2020 – 2019 vintage
Silver Medal – Prague Wine Trophy awards 2018 – Czech Republic – 2017 vintage
Bronze Medal – Decanter 2019 – UK – 2017 vintage
Commended Award – The International Wine Challenge 2019 – UK – 2017 vintage
87 points – Ultimate Wine Challenge 2019 – USA – 2017 vintage
Commended Award – The International Wine Challenge 2017 – UK – 2016 vintage
91 points – Ultimate Wine Challenge 2016 – USA – 2015 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

Enjoy our quality responsibly

www.barton-guestier.com

