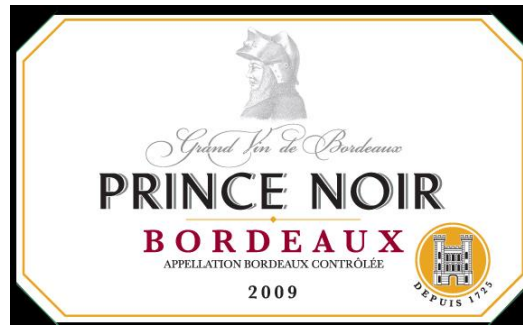
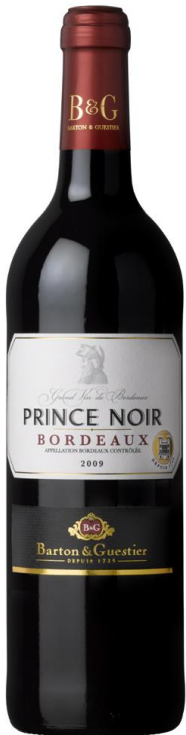




**Barton & Guestier**  
DEPUIS 1725

## Prince Noir 2015

AOC – Historical Brands



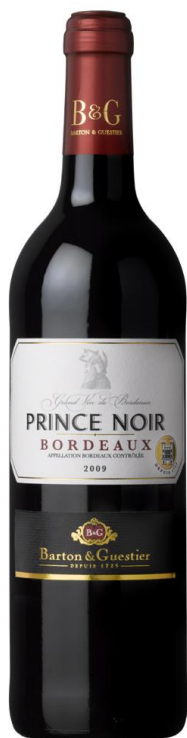
<b>P R O D U C T I O N</b>	<b>Classification:</b> Appellation Bordeaux Contrôlée
	<b>Region:</b> Principally in the “Entre-deux-Mers” and the right bank of the Gironde estuary
	<b>Grape Varieties:</b> 60% Merlot, 40% Cabernet Sauvignon
	<b>Soil:</b> Combination of clay, limestone and gravels
<b>T A S T E</b>	<b>Climate:</b> Oceanic, mild and humid
	<b>Winemaking:</b> Controlled extraction – 3 weeks maceration with daily pumping over – ageing on lees in vats
	<b>Viticulture:</b> Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes
	<b>Appearance:</b> Brilliant intense red colour with purple highlights.
<b>P R A C T I C A L</b>	<b>Nose:</b> Fruit driven with an explosion of red berries and minty notes when agitated.
	<b>Palate:</b> Soft and full on the palate. Harmonious wine with a long and fruity aftertaste.
	<b>Food Matches:</b> Cheese, pâté, red meat – Best between 16°C and 18°C
	<b>Wine list comments:</b> A beautiful wine with opulent fruits. A great harmony in this wine which characterises this beautiful vintage. It can already be drunk maybe to a ripe camembert, a nice red meat, or even a desert with red and black fruits.
	<b>Press review:</b> Guide Gilbert & Gaillard – French Wine Guide – Note 81/100 “Deep crimson. A mix of ripe red and black fruits ... The palate is generous and powerful. Polished, fruit-forward....”



**Barton & Guestier**  
DEPUIS 1725

## Prince Noir 2013

AOC – Historical Brands



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**Classification:** Appellation Bordeaux Contrôlée

**Region:** Principally in the “Entre-deux-Mers” and the right bank of the Gironde estuary

**Grape Varieties:** 60% Merlot, 40% Cabernet Sauvignon

**Soil:** Combination of clay, limestone and gravels

**Climate:** Oceanic, mild and humid

**Winemaking:** Controlled extraction – 3 weeks maceration with daily pumping over – ageing on lees in vats

**Viticulture:** Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes

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**Appearance:** Brilliant red colour.

**Nose:** A nice bouquet dominated by flowers (violet), red fruit (raspberry) and spicy (cinnamon and peppers).

**Palate:** Soft and full on the palate. Delicate, mellow tannins. A long and fruity finish.

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**Food Matches:** Cheese, pâté, red meat – Best between 16°C and 18°C

**Wine list comments:** A beautiful wine with opulent fruits. A great harmony in this wine which characterises this beautiful vintage. It can already be drunk maybe to a ripe camembert, a nice red meat, or even a desert with red and black fruits.

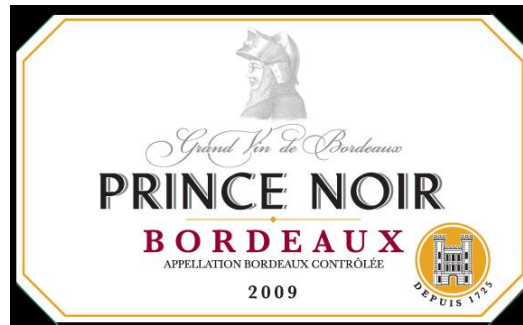
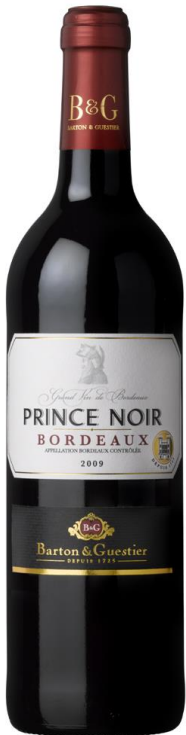
**Press review:** Guide Gilbert & Gaillard – French Wine Guide – Note 81/100  
“Deep crimson. A mix of ripe red and black fruits ... The palate is generous and powerful. Polished, fruit-forward....”



**Barton & Guestier**  
DEPUIS 1725

## Prince Noir 2012

AOC – Historical Brands

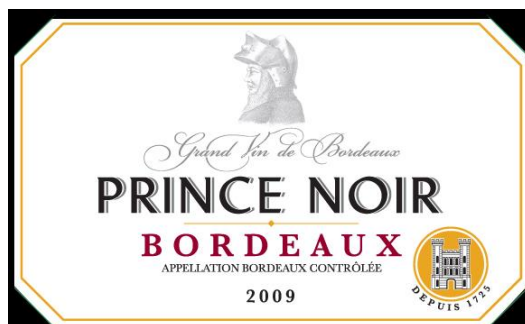
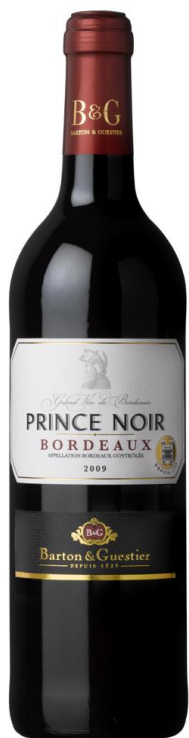


<b>P R O D U C T I O N</b>	<b>Classification:</b> Appellation Bordeaux Contrôlée
	<b>Region:</b> Principally in the “Entre-deux-Mers” and the right bank of the Gironde estuary
	<b>Grape Varieties:</b> 60% Merlot, 40% Cabernet Sauvignon
	<b>Soil:</b> Combination of clay, limestone and gravels
<b>T A S T E</b>	<b>Climate:</b> Oceanic, mild and humid
	<b>Winemaking:</b> Controlled extraction – 3 weeks maceration with daily pumping over – ageing on lees in vats
	<b>Viticulture:</b> Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes
	<b>Appearance:</b> Bright garnet red colour.
<b>P R A C T I C A L</b>	<b>Nose:</b> Flattering nose of red fruit (cherry, strawberry) mixed with delicate notes of liquorice and mint when agitated.
	<b>Palate:</b> The tannins are present but velvety. Harmonious wine with a long fruity and spicy aftertaste.
	<b>Food Matches:</b> Cheese, pâté, red meat – Best between 16°C and 18°C
	<b>Wine list comments:</b> A beautiful wine with opulent fruits. A great harmony in this wine which characterises this beautiful vintage. It can already be drunk maybe to a ripe camembert, a nice red meat, or even a desert with red and black fruits.
	<b>Press review:</b> Guide Gilbert & Gaillard – French Wine Guide – Note 81/100 “Deep crimson. A mix of ripe red and black fruits ... The palate is generous and powerful. Polished, fruit-forward....”



**Barton & Guestier**  
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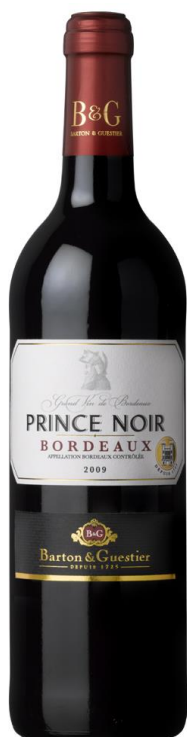
**Prince Noir 2010**  
AOC – Historical Brands



<b>P R O D U C T I O N</b>	<b>Classification:</b> Appellation Bordeaux Contrôlée	
	<b>Region:</b> Principally in the “Entre-deux-Mers” and the right bank of the Gironde estuary	
	<b>Grape Varieties:</b> 60% Merlot, 40% Cabernet Sauvignon	
	<b>Soil:</b> Combination of clay, limestone and gravels	
	<b>Climate:</b> Oceanic, mild and humid	
	<b>Winemaking:</b> Controlled extraction – 3 weeks maceration with daily pumping over – ageing on lees in vats	
	<b>Viticulture:</b> Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes	
	<b>T A S T E</b>	<b>Appearance:</b> Intense garnet with red purple reflects
		<b>Nose:</b> Very intense nose of concentrated ripe fruits. Fruit aromas are perfectly preserved. A real basket of red and black fruits.
		<b>Palate:</b> The fruit is accompanied by dense and fine tannins. The palate is fresh and delicious. A great vintage
<b>P R A C T I C A L</b>	<b>Food Matches:</b> Cheese, pâté, red meat – Best between 16°C and 18°C	
	<b>Wine list comments:</b> A beautiful wine with opulent fruits. A great harmony in this wine which characterises this beautiful vintage. It can already be drunk maybe to a ripe camembert, a nice red meat, or even a desert with red and black fruits.	
	<b>Press review:</b> Guide Gilbert & Gaillard – French Wine Guide – Note 81/100 “Deep crimson. A mix of ripe red and black fruits ... The palate is generous and powerful. Polished, fruit-forward....”	

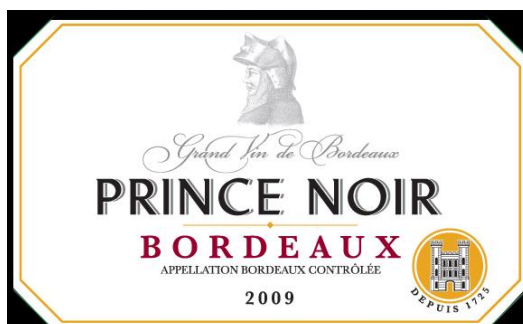


**Barton & Guestier**  
DEPUIS 1725



## Prince Noir 2009

AOC – Historical Brands



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**Classification:** Appellation Bordeaux Contrôlée

**Region:** Principally in the “Entre-deux-Mers” and the right bank of the Gironde estuary

**Grape Varieties:** 60% Merlot, 40% Cabernet Sauvignon

**Soil:** Combination of clay, limestone and gravels

**Climate:** Oceanic, mild and humid

**Winemaking:** Controlled extraction – 3 weeks maceration with daily pumping over – ageing on lees in vats

**Viticulture:** Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes

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**Appearance:** Beautiful garnet red colour with violet highlights.

**Nose:** Aromatic and intense with aromas of ripe black fruit (blackcurrant, redcurrant), mixed with spicy notes when agitated.

**Palate:** A full bodied wine with tannins which are both silky and robust. This rich and powerful wine is leading to a long liquorice and fruity finish. An excellent vintage!

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**Food Matches:** Cheese, pâté, red meat – Best between 16°C and 18°C

**Wine list comments:** Very attractive wine, well structured with plenty of fruit and balancing tannins. Rich and full-bodied on the palate. It is excellent served with red meat and strong cheese.

**Press review:** Guide Gilbert & Gaillard – French Wine Guide – Note 81/100  
“Deep crimson. A mix of ripe red and black fruits ... The palate is generous and powerful. Polished, fruit-forward...”