



Barton & Guestier
DEPUIS 1725

French Tom Reserve Bordeaux 2017



Classification: Appellation Bordeaux Contrôlée

Region: Selection of AOC Bordeaux wines coming from the Entre-Deux-Mers vineyards and the right bank of the Gironde estuary

Grape Varieties: 60% Merlot, 40% Cabernet Sauvignon

Soil: Limestone and gravel

Climate: Oceanic, mild and humid

Vinification: De-stalked grapes – alcoholic fermentation at high temperature (30-32°C) with daily pumping over – maceration (3 weeks) – malolactic fermentation – 30% of the wine is aged in barrels for 2 to 3 months

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

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Appearance: Deep red colour with violet highlights.

Nose: Rich, flavourful with black pepper and black cherry notes on the second nose.

Palate: Well balanced, with good tannins and a long fruity aftertaste and nice well integrated vanilla and coffee taste.

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Food Matches: Meat, strong cheese – Best between 16°C and 18°C.

Wine list comments: Delicious bouquet, very perfumed and subtle with hints of fruit (blackcurrant), oak and spice (liquorice, black pepper). A nice expression of the vintage.

Awards: * **Silver Medal** – Prague Wine Trophy 2015 (2011 vintage)
* **Bronze Medal** – International W&S Competition Moscou 2005 (Prodexpo) – Russia (2004 vintage)
* **Silver Medal** – Mundus Vini Wine Competition 2004 – Germany (2000 vintage)

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