

BARTON & GUESTIER

DEPUIS 1725


BORDEAUX 2018


PRODUCTION

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.


 Oceanic and mild climate.


Vinification: Controlled extraction – 3 weeks maceration with daily pumping over.


 Ageing: Partly aged in oak for 3 months.

Format Available: 75cl.

TASTING

 Deep purple red.

 Fruit driven with red and black berries (redcurrant, cherry, and blackcurrant) combined with spicy and minty notes.

 Good balance with round and velvety tannins and a long fruity and spicy finish.

 Red meat, pâté, cheese.
Best served between 16°C and 18°C / 60°F and 65°F.
THIS WINE IS VEGAN FRIENDLY

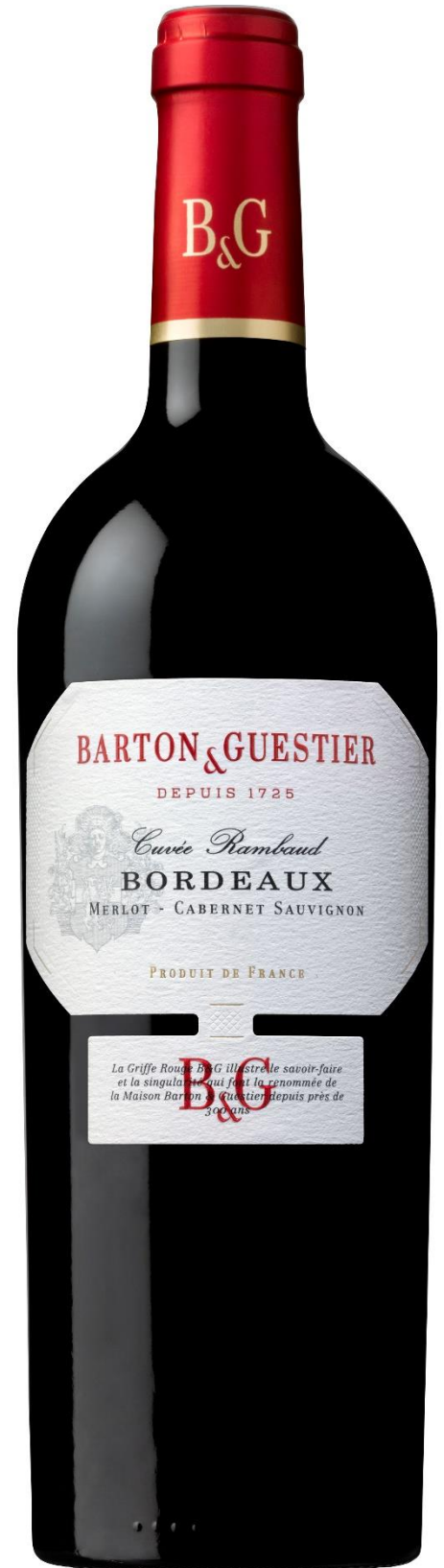
AWARDS

Rated 89 Points – Ultimate Wine Challenge 2020- June 2020 – 2018 Vintage
Commended Award – The International Wine Challenge 2019 – UK – 2017 vintage
87 points – Ultimate Wine Challenge 2019 – USA – 2017 vintage
Gold Medal – Prague Wine Trophy award 2018 – Czech Republic – 2016 vintage
Bronze Medal – Cathay Pacific – Hong Kong International W&S C. – 2016 vintage
Gold Medal – Best of show Bordeaux in retail – Spring tasting 2017– Mundus Vini – 2015 vintage



Cuvée Rambaud

This cuvee pays tribute to Germain Rambaud, Thomas Barton's first cellar master.



B&G

Enjoy our quality responsibly

www.barton-guestier.com

