

BARTON & GUESTIER

DEPUIS 1725

SAINT-EMILION

Grand Vin de Bordeaux
2018


PRODUCTION

Appellation Saint-Emilion Contrôlée


Region: Situated on the right bank of the Dordogne river, near Libourne and Pomerol.

Grape Varieties: 80% Merlot, 20% Cabernet Franc.

 Soil: limestone covered by clay, sand or gravel.


 Oceanic and mild climate.


Vinification: De-stalked grapes – alcoholic fermentation at 30-32°C / 86-90°F with daily pumping over maceration (for 2 to 3 weeks) – malolactic fermentation.


 Partly aged in oak for 3 months.


Format Available: 75cl.

TASTING

 Intense cherry red color.

 Seductive bouquet dominated by hints of black and red fruits (blackberry, black cherry, strawberry jam).

 Delicious and elegant on the palate with silky tannins. A warm and fruit driven aftertaste.

 Grilled and roasted meat, poultry, game, cheese.
Best served between 16°C and 18°C / 60°F and 65°F.

THIS WINE IS VEGAN FRIENDLY

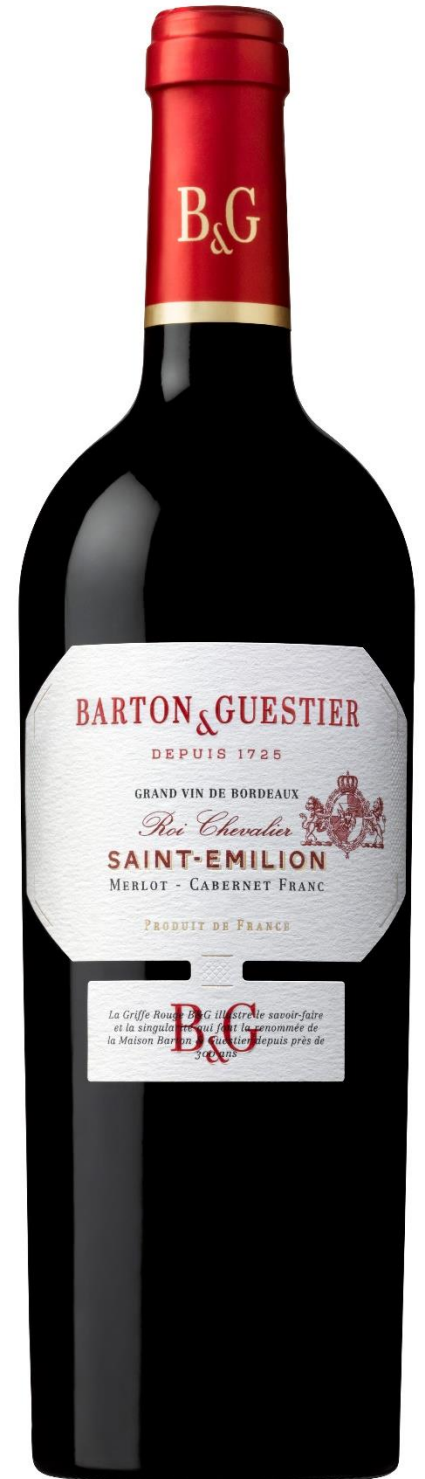
AWARDS

- Bronze Medal – Japan Wine Challenge 2020 – 2018 vintage
- Bronze Medal – Decanter 2020 – 2018 vintage
- Approved by Gault & Millau – 2020 – 2018 vintage
- Silver Medal – Cathay Pacific – Hong Kong International W&S 2018 – 2016 vintage
- Gold Medal – Mundus Vini 2015 Germany
- Silver Medal – Vienna International Wine Challenge 2015 Austria – 2013 vintage



Roi Chevalier

Since the 1900's, our Saint-Emilion has been named Roi Chevalier, referring to Edouard III, King of England and Duke of Aquitaine at the beginning of the 14th century.



Enjoy our quality responsibly

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