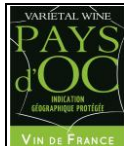
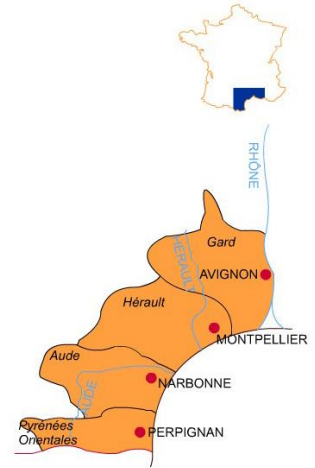




Barton & Guestier
DEPUIS 1725

B&G Réserve Grenache



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Classification: Pays d'OC IGP

Region: Languedoc Roussillon (Gard)

Grape Varieties: 100% Grenache Noir

Soil: Marl

Climate: Mediterranean, very windy with high temperatures and exceptional sun. Low temperatures at night time.

Vinification: Crushing of the grapes. Thermo vinification of one part of the crop to enhance both color and aromas. Alcoholic fermentation in vats. Maceration (2 weeks) with micro oxygenation before doing the malolactic fermentation in vats.

Viticulture: Pruning using "Cordon Royat or Gobelet" methods. Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes

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Appearance: Brilliant cherry red color.

Nose: Red fruit aromas (raspberry, strawberry, redcurrant) and spicy (cinnamon and black pepper) hints.

Palate: Well-balanced, refreshing with pomegranate notes and luscious tannins. Long fruity and minty aftertaste.

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Food Matches: Lamb, duck, spicy food, Mediterranean dishes, dark chocolate and cheese. Best served between 16-18°C.

Wine list comments: An easy drinking and very pleasant wine!

Awards: **BEST BUY- Wine Enthusiast 2017**

BRONZE MEDAL – Sommelier Wine Awards, 2017 – UK.

Press Review: To come