

BARTON & GUESTIER

DEPUIS 1725

ORIGINAL ORGANIC

MERLOT 2020


PRODUCTION


Pays d'Oc, Indication Géographique Protégée



Region: Languedoc Roussillon (Gard), vineyard along the Mediterranean sea.

Grape Variety: 100% Merlot.

 Soil: Clay and limestone (north of the Gard area, more specifically on the Cevennes slops).


 Mediterranean climate, very windy with high temperatures and exceptional sun.


Vinification: Optimum ripeness of the grapes - De-stalking and crushing of the grapes – 25% of the crop is vinified at high temperature – 25% of the crop has a long maceration (3 weeks) – 50% of the harvest has a short vatting period with 2 rack and return per day on the first days of alcoholic fermentation.

Viticulture: Organically grown grapes, no irrigation, careful selection and no interference in the natural ripening of the grapes, medium yield (50 hl/ha on a normal year).


Format Available: 75cl.

TASTING

 Intense garnet red with purple highlights.

 Intense, fruit driven, mixing flattering notes of raspberry, cherry and wild strawberry. When agitated, nice toasty and vanilla aromas appear.

 Harmonious, elegant with velvety tannins and a long aftertaste. To enjoy now!

 Barbecue, pasta dishes, strong cheeses, risottos, chocolate desserts. Best served between 16°C and 18°C.

Wine list comments: an approachable, easy to drink wine, simple to appreciate at any time. Fruity, soft on the palate, long finish.


AWARDS

Bronze Medal – Japan Wine Challenge 2020 – 2019 vintage

B&G



HEALTH & ENVIRONMENT

- * Organic wine
- * No sugar added after vinification
- * Vegan friendly 
- * Right weight bottle
- * Aluminium based cap
- * Paper fibres coming 100% from the cotton industry

Enjoy our quality responsibly

www.barton-guestier.com

