

BARTON & GUESTIER

DEPUIS 1725

B&G SPARKLING ROSE

PRODUCTION

Sparkling Wine Rosé

Region : Blend of wines coming from the south of France.

Grape Varieties : 50% Grenache, 30% Cinsault, 20% Syrah.

 Soil : Clay and limestone.

 Climate : Mediterranean, very windy with high temperatures and exceptional sun.

Vinification : Crushing of the grapes – Controlled alcoholic fermentation - Second fermentation in vats – Fining and bottling.

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

Format available : 75cl.

TASTING

 Bright, salmon-pink colour with a fine and delicate mousse.

 Aromatic nose, with strawberry, raspberry and gentle spice aromas.

 Rich, fresh cherry and gentle spice aromas lead to a pure, mouthful of freshly picked forest fruits. Very uplifting, a perfect aperitif with canapés!

 Ideal as an aperitif – Best between 5°C and 6°C / 41°F and 43°F. Easy drinking wine, fresh and pleasant. Enjoyable anytime, anywhere!

AWARDS

To come.



B&G

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