



Barton & Guestier
DEPUIS 1725

B&G Sparkling Rosé



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Classification: Sparkling 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.

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Appearance: Bright, salmon-pink with a fine, delicate mousse.

Nose: strawberry, raspberry and gentle spice aromas.

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

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Food Matches: Ideal as an aperitif – Best between 5°C and 6°C.

Wine list comments: Easy drinking wine, fresh and pleasant. Enjoyable anytime, anywhere!