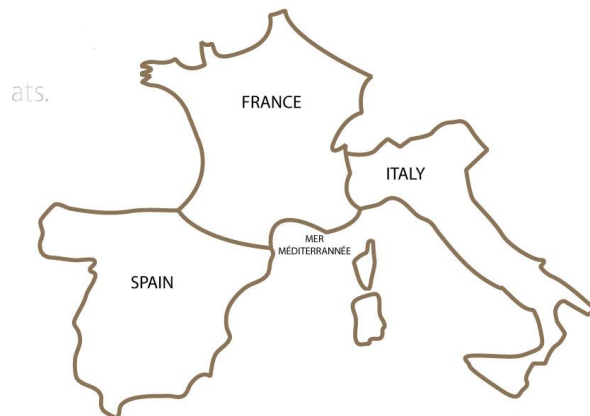




Barton & Guestier
DEPUIS 1725



Partager Rosé



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Classification: Wine from the European Union

Region: France and Spain

Grape Varieties: Grenache, Cinsault, Tempranillo, Bobal

Soil: Marls, schist, chalk and clay

Climate: France : Mediterranean, very windy with high temperatures and exceptional sun
Spain : continental, warm and dry.

Vinification: Crushing of the grapes – short maceration - Controlled alcoholic fermentation - 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: Light salmon.

Nose: Elegant and aromatic, with fruity notes (strawberry and gooseberry)

Palate: Round, gourmand and delicate.

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Food Matches: Mixed salads, barbecues, pizzas, spicy dishes – Best between 8°C and 10°C.

Wine list comments: Easy drinking wine, fresh and pleasant. Enjoyable anytime, anywhere! Very good as an aperitif.