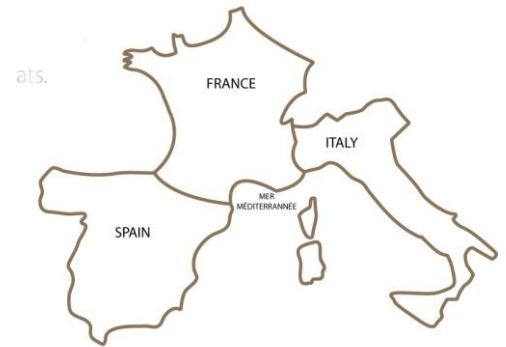




Barton & Guestier
DEPUIS 1725



Cuvée Spéciale Rouge



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Classification: Wine from the European Union

Region: Blend of wine coming from France (Languedoc Roussillon and Ardèche) and from Spain (Mancha)

Grape Varieties: Grenache, Carignan, Cinsault (from France), Tempranillo, Moravia, Grenache (from Spain)

Soil: Marls, schist, chalk and clay

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

Vinification: De-stalked grapes – Controlled alcoholic fermentation with daily pumping over – malolactic fermentation - fining and bottling

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

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Appearance: Cherry red and brilliant, good intensity.

Nose: Aromatic and pleasant with red fruit aromas (raspberry and blackberry)

Palate: Medium bodied and well-balanced wine, with round tannins and fruity aromas at the end of the palate.

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Food Matches: Red meat, cheese – Best between 14°C and 16°C.

Wine list comments: Easy drinking wine, round and well-balanced. Enjoyable anytime, anywhere !