

B & G

TAPAS

WITH

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BARTON & GUESTIER

DEPUIS 1725

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TAPAS

WITH

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BARTON & GUESTIER

DEPUIS 1725



ART OF LIVING

At Barton & Guestier, we have proclaimed the “Art de Vivre” (Art of Living), our company philosophy.

Whether in Bordeaux, at Château Magnol, a magical place of French art of living, or in other countries, we want to share this **philosophy of pleasure, sharing and discovery**.

Guided by the pioneering spirit of our founder Thomas Barton, embracing as he did every chance to **discover new emotions**, we offer here some ideas for **food & wine pairing** in an informal, fun atmosphere, some original **alliances that bring out the best in our wines** and in the culinary cultures from around the world, to share a key moment of French culture, called “aperitif”!

In France, the cocktail moment before dinner called «**apéritif**» is an institution, a **moment of sharing and pleasure**. A moment that we want to extend and that becomes «apéritif dinatoire» or a cocktail dinner party during which a good glass of wine becomes a must. Peanuts and sausages that usually accompany our «apéros» are replaced by small bites, more elaborate, more festive and if possible home-made. Beyond the gustatory pleasure, these carefully prepared appetizers aim at offering pleasure to people we love and with whom we want to share convivial moments.

To make the most of this moment of sharing without spending hours in the kitchen, we bring you a few simple and **quick recipes of tapas** and finger food from around the world to which everyone can add a creative touch. To enhance the tasting experience and make life easier, **every recipe is suggested with one of our B&G Réserve Varietal wines**. Cabernet Sauvignon, Merlot, Chardonnay and Rosé from the Languedoc, Pinot Noir from Corsica or Sauvignon Blanc from Gascony, each grape variety expresses its uniqueness and brings a personal touch to your moments of pleasure and sharing.

À votre santé!

Chef Frédéric Prouvreur



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TAPAS

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BARTON & GUESTIER

DEPUIS 1925

B&G RÉSERVE CABERNET SAUVIGNON

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B&G RÉSERVE PINOT NOIR

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- Recipe N°23* . KEBBEH (LAMB PATTIES)
- Recipe N°24* . CHORIZO TORTILLA



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B&G RÉSERVE CABERNET SAUVIGNON

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CABERNET SAUVIGNON

RÉSERVE



La Griffe Rouge B&G illustre le savoir-faire et la singularité qui font la renommée de la Maison Barton & Guestier depuis près de 300 ans.

BARTON & GUESTIER

DEPUIS 1725

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BARTON & GUESTIER

DEPUIS 1725

CABERNET SAUVIGNON

PRODUCTION

Classification: IGP (Indication Géographique Protégée) Pays d'Oc.

Region: Languedoc Roussillon (750 000 acres) along the Mediterranean sea.

Grape Variety: Cabernet Sauvignon.

Soil: The different terroirs (clay and limestone in Limoux and gravels in the Gard) add complexity and richness to the wine.

Climate: Selection of the vines located in the coolest areas near Limoux, on the west border of the Languedoc region (with an average altitude of 400 metres). Due to the location and rather high altitude, there is a wide temperature range between cool nights and warm days.

Some grapes are also selected in the Gard area.

Vinification: De-stalking and crushing of the grapes - Alcoholic fermentation in vats with rack and return twice a day (temperature carefully controlled to reach 27°C at the end of the fermentation) - Micro oxygenation before malolactic fermentation to enhance the colour and to supple the tannins - Malolactic fermentation in vats.

Viticulture: Selection of very ripe grapes at optimum level of maturity. Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.



TASTING NOTES

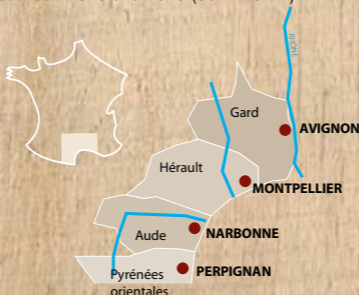
Appearance: Deep garnet red with purple highlights.

Nose: Good intensity, mixing ripe black fruits (blackcurrant, blackberry) with flattering toasty and spicy notes when agitated.

Palate: Round and smooth on the palate with velvety tannins and a supple texture. Long fruity aftertaste with notes of vanilla and licorice.

Food Matches: Tomato based dishes, pasta, grilled red meat, cheese, spicy dishes or tapas.

Best between 16°C and 18°C (60°F - 64°F).



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CABERNET
SAUVIGNON

**PRUNES
WRAPPED
IN BACON**

Recipe
N°1

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CABERNET
SAUVIGNON

PRUNES WRAPPED IN BACON

Preparation: 10 mins

Cooking time: 5 mins

For 6 people



• INGREDIENTS •

18 pitted prunes
18 toasted almonds
18 thin slices of bacon

• PREPARATION •

Preheat the oven to 220°C (425°F).

Insert an almond into each prune and then wrap them in a slice of bacon. Put them on a non-stick baking tray and cook in the oven for 5 minutes, until the bacon is slightly crispy. Serve hot or warm.



Recipe
N°1

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CABERNET
SAUVIGNON

**BEEF
PIROGIS**

Recipe
N°2

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CABERNET
SAUVIGNON

BEEF PIROGIS

Preparation: 30 mins
Cooking time: 20 mins

For 6 people



• INGREDIENTS •

2 discs of home-
made pizza dough
300 g minced beef
1 large onion

1 tablespoon
chopped dill
1 pinch allspice
1 cup of milk
20 g butter

1 tablespoon
olive oil
1 teaspoon salt
5-peppercorn
mixture

• PREPARATION •

Preheat the oven to 230°C (450°F) (gas mark 8).

Peel and chop the onion. Fry in a shallow saucepan with the butter and olive oil for three minutes over medium heat. Add the minced beef, dill, salt, pepper and allspice. Mix thoroughly and cook for four to five minutes over medium heat. Leave this filling to cool.

Roll the dough out on a floured work surface and cut out 7 to 8 cm diameter discs (use a round cutter, a bowl or saucer). Place a small quantity of filling on one half of each disc and then fold the other half over to make little turnovers. Lightly press the edges together with a fork.

Brush the pirogis with a little milk. Place them on a baking sheet. Cook in the oven for 20 minutes. Serve warm or cold.



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**CABERNET
SAUVIGNON**



**PAN CON
TOMATO AND
SERRANO HAM**

Recipe
N°3

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CABERNET
SAUVIGNON

PAN CON TOMATO AND SERRANO HAM

Preparation: 5 mins
Cooking time: 0 min

For 6 people



• INGREDIENTS •

6 slices farmhouse bread	3 small ripe tomatoes	oregano or dried oregano
6 slices Serrano ham	2 cloves of garlic	Olive oil
	1 bunch fresh	Fine sea salt

• PREPARATION •

Peel the cloves of garlic and cut them in half. Wash the tomatoes and cut them in half. Rub one side of the slices of bread with garlic. Then rub with the tomatoes: the tomato should impregnate the bread. Drizzle the slices with olive oil, and then sprinkle them with fine sea salt and oregano. Place a slice of ham on each piece of bread and serve immediately.



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**CABERNET
SAUVIGNON**



**MELTED
PROVOLONE
SALSA SAUCE**

Recipe
N°4

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CABERNET
SAUVIGNON

MELTED PROVOLONE SALSA SAUCE

Preparation: 15 mins

Cooking time: 7 mins

For 6 people

• INGREDIENTS •

3 provolone balls (a semi-hard moulded Italian cheese)
2 pinches dried oregano
1 pinch Cayenne or Espelette pepper

2 tomatoes
1 yellow pepper
1 red onion
1 bunch of coriander
1 pinch of mild or smoked paprika
20 ml water

70 ml olive oil
50 ml white vinegar
Salt, freshly ground pepper
1 farmhouse loaf cut into slices

• PREPARATION •

Preheat the oven to 200°C (400°F) (gas mark 6).

Make the sauce: Peel and finely slice the onions. Wash the tomatoes and pepper and cut them into small dice. Wash and chop the coriander. In a large bowl, mix the diced vegetables, onion and coriander. Add the oil, vinegar, water, paprika, salt, and pepper. Mix thoroughly.

Cut the provolone cheese into thick slices and place them on a baking sheet. Sprinkle them with oregano and the Cayenne or Espelette pepper. Place in the oven for about seven minutes, until the cheese is melted. Serve immediately with the slices of bread and salsa sauce.



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CHARDONNAY

RÉSERVE



La Griffe Rouge B&G illustre le savoir-faire et la singularité qui font la renommée de la Maison Barton & Guestier depuis près de 300 ans.

BARTON & GUESTIER

DEPUIS 1725

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BARTON & GUESTIER

DEPUIS 1726

CHARDONNAY PRODUCTION

Classification: IGP (Indication Géographique Protégée) Pays d'Oc.

Region: Languedoc Roussillon (750 000 acres) along the Mediterranean sea.

Grape Variety: Chardonnay.

Soil: A wide variety such as sand, clay, chalk, schist, gravel and pebbles.

Climate: Selection of the best vines of Chardonnay located in 2 different counties: Aude (Limoux) and the Gard. The wine combines the strength and the freshness of Limoux with the elegance and creaminess of the Gard.

Mediterranean, the climate is very windy with high temperature and exceptional sun for great maturation of the grapes. It will provide optimum maturation and make wines that are rich and concentrated.

Vinification: Night and morning harvest. Gentle crushing of the grapes - Short maceration on the skin (between 6 and 12 hours) in order to get aromatic complexity - Light pressing - Pre-fermenting oxygenation of one part of the Chardonnay to keep freshness - Controlled Alcoholic fermentation in vats (18-20°) - Maturation with stirring of the lees.

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



TASTING NOTES

Appearance: Straw gold yellow.

Nose: Fine and elegant mixing white fruit aromas (pear, quince) with vanilla and toasty notes when agitated.

Palate: Fruit driven, The attack is fresh, followed by a round and supple feeling on the middle palate. Flattering oaky notes appear on the aftertaste.

Food Matches: Chicken, salad, white meat, pasta or tapas. Best between 10°C and 12°C (50°F - 54°F).





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CHARDONNAY



**CHEESE PUFFS
WITH GRUYERE
CREAM**

Recipe
N°5

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CHARDONNAY

CHEESE PUFFS WITH GRUYERE CREAM

Preparation: 10 mins
Cooking time: 10 mins
For 6 people



• INGREDIENTS •

225 g grated gruyère
2 tbsp mascarpone
4 tbsp chopped chives
24 unfilled pastry cheese puffs
pepper

• PREPARATION •

Melt the mascarpone in a saucepan over low heat. Add the gruyère, stirring continuously to obtain a homogeneous mixture. Season with pepper and leave to cool. Mix in the chives. Cut the tops off the cheese puffs and fill them with the gruyère cream.





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CHARDONNAY



**SCALLOP AND
PARMESAN
CARPACCIO**

Recipe
N°6

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CHARDONNAY

SCALLOP AND PARMESAN CARPACCIO

Preparation: 15 mins

Cooking time: 0 min

For 6 people



• INGREDIENTS •

6 scallops
90 g parmesan
2 tbsp walnut oil
150 g shelled walnuts
salt and pepper

• PREPARATION •

Cut the scallops and the parmesan into thin slices. Season the scallops with walnut oil, salt and pepper. Arrange the slices overlapping slightly on six plates. Sprinkle with pepper. Chop the walnuts and place them on the side. Serve immediately.



Recipe
N°6

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CHARDONNAY



**BLINIS
WITH SALMON
EGGS**

Recette
N°7

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CHARDONNAY

**BLINIS
WITH
SALMON
EGGS**

Preparation: 30 mins
Resting time: 20 mins
Cooking time: 10 mins

For 6 people (12 blinis)



• INGREDIENTS •

2 pots smooth
yoghurt
250 g flour
1 egg
1 sachet baking
powder

2 pinches of salt
Butter or oil for
cooking
1 tin salmon eggs

1 tin lumpfish
eggs
Some sprigs of dill
Thick crème
fraîche

• PREPARATION •

In a large bowl, combine the flour, baking powder and salt. Add the yoghurt and the egg. Whisk everything together. Leave the batter to rest for 20 mins. Ladle a small quantity of the batter into a lightly greased blini pan, to a thickness of about 5 mm, and cook for one to two minutes until bubbles appear on the surface. Turn the blini over and cook for another minute. Transfer to a plate and leave to cool. Make the other blinis in the same way. Place two or three blinis on each plate. Top with a tablespoon of crème fraîche, some fish eggs and a sprig of dill. Serve immediately (or keep chilled until required).





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CHARDONNAY

**MINI
SALMON
BAGELS**

Recipe
N°8

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CHARDONNAY

MINI SALMON BAGELS

Preparation: 30 mins

Resting time: 50 mins

Cooking time: 20 mins

For 6 people (12 to 18 bagels)



• INGREDIENTS •

500 g flour	10 g salt	400 g cream cheese such as Philadelphia
25 g fresh yeast	50 g poppy seeds	1 jar of sweet pickled gherkins
250 ml milk	1 beaten egg	
50 ml vegetable oil	6-9 slices of smoked salmon	
50 g caster sugar		

• PREPARATION •

Make the bagels: dissolve the yeast in the warm milk in a bowl and leave to stand for 10 minutes. In a large bowl, mix the flour with the salt and sugar. Add the dissolved yeast and the oil. Mix thoroughly with a spatula to obtain a smooth dough. Shape small balls of about 30 g and place them on a baking sheet covered with parchment paper. Leave to rise for 20 minutes at room temperature. Make a small hole in the centre of each bagel with your finger and let rise for another 20 minutes. Preheat the oven to 170°C (340°F) (gas mark 3). Bring a large saucepan of water to the boil. Drop the bagels into the boiling water and remove with a skimmer after one minute. Drain and place them in an oven-proof dish. Brush with the beaten egg and then sprinkle with the poppy seeds. Bake in the oven for 20 minutes. Leave to cool. Slice the mini-bagels in half horizontally. Spread cream cheese on the bottom half and then add 1/2 slice of smoked salmon and some slices of gherkin. Replace the top half and serve immediately.



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MERLOT

RÉSERVE



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DEPUIS 1725

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BARTON & GUESTIER

DEPUIS 1726

MERLOT

PRODUCTION

Classification: IGP (Indication Géographique Protégée) Pays d'Oc.

Region: Languedoc Roussillon (750 000 acres) along the Mediterranean sea.

Blend of wines coming from the Herault area (49%), the Aude area (6%) and the Gard area (45%).

Grape Variety: Merlot.

Soil: Combination of marls (Herault area), schist (Aude area), chalk and clay (Gard area).

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

Vinification: Optimum ripeness of the grapes - De-stalking and crushing of the grapes - A part of the harvest benefits from a "flash détente" process to enhance an optimum level of colour and fruity aromas - The other part follow a traditional alcoholic fermentation in vats with 2 rack and return per day - long maceration (3 weeks) with micro oxygenation before malolactic fermentation in vats to develop the colour and to supple the tannins.

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



TASTING NOTES

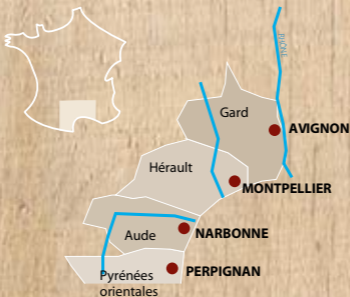
Appearance: Brilliant garnet red colour.

Nose: Fruit driven, the first nose develops wild strawberry aromas and redcurrant notes. On the second nose, delicate coffee and toasty aromas appear.

Palate: Harmonious, fine and elegant, offering a round structure and a lot of fruit aromas (red berries).

Food Matches: White meat, pasta, poultry, red meats and strong cheeses or tapas.

Best between 16°C and 18°C (60°F - 64°F).



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MERLOT



**CHICKEN
ESCALOPE
WITH
PINEAPPLE**

Recipe
N°9

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MERLOT

CHICKEN ESCALOPE WITH PINEAPPLE

Preparation: 15 mins
Cooking time: 15 mins

For 6 people



• INGREDIENTS •

2 chicken escalopes
6 slices pineapple in syrup
1 teaspoon paprika
salt and pepper

• PREPARATION •

Preheat the oven to 210°C (410°F).

Drain the pineapple slices and cut them into thin strips. Save the syrup. Cut each escalope into 6 thin slices. Flatten them. Divide the slivers of pineapple between the escalopes. Sprinkle with paprika, salt and pepper. Make little rolls and place them in an oven-proof dish. Drizzle with the syrup. Bake in the oven for 15 minutes. Serve hot.



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MERLOT



**GREEK
SKEWERS**

Recipe
N°10

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MERLOT

GREEK SKEWERS

Preparation: 5 mins
Cooking time: 0 min
For 6 people



• INGREDIENTS •

100 g feta
100 g pitted black olives
salt and pepper

• PREPARATION •

Cut the feta into approximately 1 cm cubes. Put one cube of feta and two olives on cocktail sticks.



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MERLOT



KTIPITI

Recipe
N°11

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MERLOT

KTIPI TI

Preparation: 10 mins
Cooking time: 10 mins
Chilling time: 1 h

For 6 people



• INGREDIENTS •

2 red peppers
200 g feta
300 g Greek
yoghurt

8 mint leaves
1 clove of garlic
1/2 teaspoon
paprika

2 tablespoons
olive oil
Salt, freshly
ground pepper

• PREPARATION •

Preheat the broiler.

Wash the peppers, cut them into quarters and remove the seeds. Place them on a baking sheet covered with parchment paper, skin side up. Grill for 10 minutes under the broiler until the skin blackens and blisters. Remove and allow to cool. Peel and chop the clove of garlic. Wash and chop the mint. Peel the peppers and cut them into thin strips. Crush the feta with a fork. In a large bowl, incorporate the yoghurt and olive oil. Add the paprika, garlic, mint and peppers. Season with salt and pepper. Chill in the refrigerator for an hour before serving.





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MERLOT



**SUPPLI' AL
TELEFONO**

Recipe
N°12

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MERLOT

SUPPLI AL TELEFONO

Preparation: 25 mins

Cooking time: 30 mins

Chilling time: 1 h

For 6 to 8 people



• INGREDIENTS •

200 g risotto
rice (arborio or
carnaroli)

100 g mozzarella

50 g grated
parmesan

400 ml vegetable
stock

40 ml tomato
sauce

1 egg yolk

3 or 4 tablespoons
of chopped fresh
herbs (basil,

chervil, coriander)

Salt

Frying oil

• PREPARATION •

Rinse the rice under cold water in a sieve and leave to drain. Bring the vegetable stock to the boil in a saucepan, add the rice and cook for 20 minutes. Leave in the pan to cool slightly. Then add the tomato sauce, parmesan, a pinch of salt, the egg yolk and chopped herbs, mixing each ingredient in thoroughly before adding the next. Leave until completely cool. Cut the mozzarella into small cubes. Dip your fingers into water and shape the rice into balls about 4cm in diameter. Press a mozzarella cube into the middle of each ball. Heat the frying oil in a shallow saucepan or a wok and fry the balls in small batches for about five minutes. Drain on absorbent paper. Serve immediately.



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SAUVIGNON BLANC
RÉSERVE



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BARTON & GUESTIER

DEPUIS 1725

SAUVIGNON BLANC

PRODUCTION

Classification: IGP (Indication Géographique Protégée) Côtes de Gascogne.

Region: Equally distant from the Atlantic ocean and the Pyrenees, the vineyard is located in a country of rolling hills.

Grape Variety: Sauvignon Blanc.

Soil: Gravel.

Climate: Oceanic, mild and humid.

Vinification: Night harvest - Immediate protection of the crop with carbonic snow to protect the aromas - Strict settlings - Dedicated Sauvignon Blanc vinification process to enhance aromas: Selection of the yeasts - Average of 12 hours for skin contact - Gentle pressing of the berries - Alcoholic fermentation at low temperature (18° C) - Ageing on fine lees with gentle stirring.

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



TASTING NOTES

Appearance: Pale straw yellow with green highlights.

Nose: Intense nose with strong pink grapefruit and exotic fruit aromas (pineapple).

Palate: Crisp and refreshing aftertaste on the palate with strong grapefruit aromas.

Food Matches: Seafood, grilled fish, goat cheese, salads, pastas or tapas.

Best between 10°C and 12°C (50°F - 54°F).





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SAUVIGNON
BLANC

**SMOKED
SALMON
ROLLS**

Recipe
N°13

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SAUVIGNON
BLANC

SMOKED SALMON ROLLS

Preparation: 25 mins

Cooking time: 0 min

For 6 people



• INGREDIENTS •

4 unsweetened wheat pancakes
400 g smoked salmon
2 fresh goat's cheeses (such as Billy)
2 tbsp chopped dill
2 tbsp chopped chives
pepper

• PREPARATION •

Mix the goat's cheese with the herbs in a bowl. Season with pepper. Place a pancake on the work top and cover it with smoked salmon. Spread with a thin layer of the herb-cheese mixture. Roll up and cut into 2 cm slices. Serve chilled.



Recipe
N°13



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SAUVIGNON
BLANC



**POTATOES
STUFFED WITH
GORGONZOLA**

Recipe
N°14

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SAUVIGNON
BLANC

POTATOES STUFFED WITH GORGONZOLA

Preparation: 10 mins
Cooking time: 20 mins

For 6 people



• INGREDIENTS •

18 small potatoes (such as ratte) all the same size
6 slices of Bayonne ham cut into strips
150 g gorgonzola cut into slices
salt and pepper

• PREPARATION •

Preheat the oven to 200°C (400°F).

Cook the potatoes in a pan of salted water for five minutes. Cool them in cold water, peel them and cut them in half lengthwise. Place a slice of gorgonzola on one half. Top with the other half of the potato and hold in place with a strip of ham. Season with pepper. Bake in the oven for 15 minutes. Serve hot.





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SAUVIGNON
BLANC



**FETA
"CIGARS"**

Recipe
N°15

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SAUVIGNON
BLANC

FETA "CIGARS"

Preparation: 35 mins
Cooking time: 10 mins

For 6 people (24 cigars)



• INGREDIENTS •

6 sheets of brick
pastry
200 g mozzarella
200 g feta

1/2 bunch flat
parsley
1 beaten egg yolk
5-peppercorn
mixture

50 ml grape seed
oil or frying oil for
shallow frying

• PREPARATION •

Cut the feta and mozzarella into very small pieces. Wash and finely chop the parsley (with scissors in a water glass). In a large bowl, mix the cheese with the parsley and some ground pepper (do not add any salt). Cut each sheet of pastry into four. Position one of the quarter sheets on the work top, the curved side towards you, and place a tablespoon of the cheese mixture in a horizontal strip. Brush the point at the top with beaten egg and fold over the sides inwards. Roll up to make a cigar shape, being sure that the point at the end is firmly sealed. Make the other cigars in the same way. Heat the oil in a wok or shallow saucepan and then fry the cigars for two minutes, turning them over halfway through: cook in several batches. Drain on absorbent paper. Serve the cigars warm or cold.





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SAUVIGNON
BLANC

**CREAM
CHEESE
LOLLIPOPS**

Recipe
N°16

B & G

SAUVIGNON
BLANC

CREAM CHEESE LOLLIPOPS

Preparation: 1h
Chilling time: 1h

For 6 people (20 to 25 lollypops)



• INGREDIENTS •

400 g cream cheese such as Philadelphia or fresh goat's cheese such as Billy
1 bunch of chives
1 teaspoon thick crème fraîche
1 teaspoon salt
1 packet of lollipop sticks

• PREPARATION •

Place the cream cheese, crème fraîche and salt in a bowl. Mix briskly with a fork or whisk. Wash the chives and chop them very finely. Transfer them to a plate. Make little balls of the cheese mixture in the palms of your hands. Roll the balls in the chives, without pressing, until they are completely coated. Insert a lollipop stick into each ball. Put the lollipops on a plate and place them in the refrigerator for an hour before serving so that the texture becomes firm.



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ROSÉ
RÉSERVE



La Griffe Rouge B&G illustre le savoir-faire et la singularité qui font la renommée de la Maison Barton & Guestier depuis près de 300 ans.

BARTON & GUESTIER

DEPUIS 1725

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DEPUIS 1726

ROSÉ

PRODUCTION

Classification: IGP (Indication Géographique Protégée) Pays d'Oc

Region: Languedoc Roussillon (750 000 acres) along the Mediterranean sea.

Grape Variety: Syrah.

Soil: A wide variety such as sand, clay, chalk, schist, gravel and pebbles.

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

Vinification: Blend of bleed and press rosés to develop the richness of the bleeding technique and the freshness of the pressing process - De-stalking and crushing of the grapes - Specific settlings to reduce the lees, adapted to a regular fermentation that will develop the aromas - Alcoholic fermentation at low temperature (16° C) - Ageing in vats on the lees with controlled dissolved oxygen before bottling to keep the freshness and the aromas.

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



TASTING NOTES

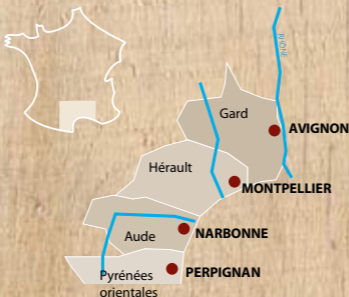
Appearance: Shiny salmon pink.

Nose: Flattering, with intense ripe red fruit aromas (redcurrant, raspberry, cherry) and spicy notes.

Palate: Crisp and lively on the palate with a lot of red fruit aromas.

Food Matches: Grilled meats, salads, spicy and exotic dishes or tapas.

Best between 10°C and 12°C (50°F - 54°F).





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ROSÉ

**MINI
CROISSANTS
FILLED
WITH BRIE**

Recipe
N°17

B&G

ROSÉ

.....

MINI CROISSANT FILLED WITH BRIE

.....

Preparation: 5 mins
Cooking time: 5 mins

For 6 people



• INGREDIENTS •

6 mini croissants
150 g brie
pepper

.....

• PREPARATION •

Preheat the oven to 210°C (410°F).

Cut the croissants in half. Cut the brie into 1 cm thick slices. Insert a slice in each croissant. Season with pepper. Heat in the oven for five minutes, until the brie starts to melt. Serve hot.





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ROSÉ



**STUFFED
CHERRY
TOMATOES**

Recipe
N°18

B&G

ROSÉ

STUFFED CHERRY TOMATOES

Preparation: 15 mins

Cooking time: 0 min

For 6 people



• INGREDIENTS •

24 cherry tomatoes
100 g goat's cheese
100 g ricotta
3 thin slices of prosciutto

• PREPARATION •

Cut the tops off the cherry tomatoes. Scoop out the insides. Leave them turned over on absorbent paper for a few minutes. Mix the goat's cheese and ricotta. Add the prosciutto. Season. Fill the tomatoes with this mixture. Serve chilled.



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ROSÉ

**TAPENADE
TOAST**

Recipe
N°19

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ROSÉ

TAPENADE TOAST

Preparation: 20 mins

Cooking time: 5 mins

Cooling time: at least two minutes

*For 8 to 10 people
Ingredients for 50 pieces of toast*



• INGREDIENTS •

250 g pitted green olives
2 cloves of garlic
110 g ground almonds
Salt & pepper

225 g cooked sea bass without any skin or bones
10 anchovy fillets
14 g capers
120 ml olive oil

1 tablespoon white vinegar
Chervil
1 baguette cut into thin slices for the pieces of toast

• PREPARATION •

Chop up the olives and anchovy fillets with the garlic cloves in a food processor.

Add the ground almonds, capers, olive oil, salt and pepper. Blend together. Cut the sea bass into thin slices.

Spread a teaspoon of tapenade on each piece of toast and then top with a slice of sea bass and a small sprig of chervil for decoration. Finally, pour a drop of white vinegar on each toast.





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ROSÉ



**HAM
CROQUETAS**

Recipe
Nº20

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ROSÉ

HAM CROQUETAS

Preparation: 20 mins
Cooking time: 25 mins

For 6 to 8 people



• INGREDIENTS •

600 g potatoes
100 g cooked ham
50 g manchego
cheese
1 egg
50 g bread crumbs

Salt, freshly ground
pepper
Oil for deep frying
Bowl of home-
made mayonnaise
1 clove of garlic

1 Espelette pepper
or small red chilli
pepper
2 tablespoons of
tomato sauce

• PREPARATION •

Make the sauce: peel and chop the clove of garlic. Remove the seeds from the pepper and chop it finely. Combine the tomato sauce, garlic and chilli with the mayonnaise. Keep this sauce in the refrigerator. Wash the potatoes and cut them into large dice. Cook in a large pan of salted water (starting with the water cold) for 20 minutes. Drain the potatoes. Cut the ham and the manchego into small dice. Put the breadcrumbs on a plate. Transfer the potatoes to a large bowl and mash them. Season with salt and pepper. Add the diced ham and manchego. Shape little balls of the mashed potato, ham and cheese mixture, and roll them in the breadcrumbs. Heat the oil in a wok or a deep fryer (it should not smoke). Tip in the balls, in small batches, and cook for three to four minutes until golden brown. Drain on absorbent paper. Serve with the sauce.



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PINOT NOIR
RÉSERVE



*La Griffe Rouge B&G illustre le savoir-faire et
la singularité qui font la renommée de la Maison
Barton & Guestier depuis près de 300 ans.*

BARTON & GUESTIER
DEPUIS 1725



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DEPUIS 1725

PINOT NOIR

PRODUCTION

Classification: IGP (Indication Géographique Protégée) Ile de Beauté.

Region: Corsica Island in the Mediterranean sea.

Grape Variety: Pinot Noir.

Soil: A wide variety such as sand, clay, chalk, schist, gravel and pebbles.

Climate: Selection of the vines located in the coolest areas. The climate is Mediterranean, very windy with high temperatures and exceptional sun. Due to the location, there is a wide temperature range between cool nights and warm days, ideal for the maturation of Pinot Noir.

Vinification: De-stalked grapes - Cold pre-fermenting maceration for 3 days to extract complex aromas (at 12°C) and under CO2 protection - Alcoholic fermentation in vats with punching of the cap twice a day (temperature carefully controlled to reach 27°C at the end of the fermentation) - Malolactic fermentation in vats.

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



TASTING NOTES

Appearance: Ruby red with violet hues.

Nose: Intense nose of ripe black fruits (blackcurrant) combined with seductive coffee and vanilla notes on the second nose.

Palate: Soft on the palate with velvety tannins, dominated by notes of kirsch and spices.

Food Matches: Spicy Mediterranean tomato based dishes, pizza, paella, risotto with wild mushrooms or tapas. Best between 14°C and 16°C (60°F - 64°F).





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PINOT NOIR



**APPLE SLICES
WITH TOMME
CHEESE**



Recipe
N°21

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PINOT NOIR

APPLE SLICES WITH TOME CHEESE

Preparation: 15 mins

Cooking time: 0 min

For 6 people



• INGREDIENTS •

300 g Tome sheep's milk cheese
4 Granny Smith apples
100 g black cherry jam
pepper

• PREPARATION •

Wash and cut the apples into slices. Cut the cheese into slices about 5 mm thick. Top each apple slice with a slice of cheese. Spread a thin layer of jam on the cheese. Season with pepper.



Recipe
N°21



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PINOT NOIR

**MINI SKEWERS
OF MANCHEGO,
LOMO AND
TOMATO**

Recipe
Nº22

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PINOT NOIR

**MINI
SKEWERS
OF MANCHEGO,
LOMO AND
TOMATO**

**Preparation: 5 mins
Cooking time: 0 min**

For 6 people



• INGREDIENTS •

150 g manchego cheese cut into cubes
12 thin slices of lomo (cured pork tenderloin)
12 cherry tomatoes
pepper

• PREPARATION •

Put a cube of manchego, a slice of lomo folded in three and a cherry tomato onto cocktail sticks. Season with pepper. Serve chilled.



Recipe
N°22



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PINOT NOIR



**KEBBEH
LAMB
PATTIES**

Recipe
N°23

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PINOT NOIR

KEBBEH LAMB PATTIES

Preparation: 30 mins
Soaking time: 30 mins
Cooking time: approx. 10 mins

For 6 people

• INGREDIENTS •

600 g lamb
(shoulder or leg)
200 g bulgur
wheat
5 or 6 sprigs of
flat parsley
1 onion

1/2 teaspoon
cinnamon
1/2 teaspoon
ground coriander
1/2 teaspoon
paprika
1 teaspoon harissa
chilli paste

50 g pine nuts
100 ml grape seed
oil or frying oil
1 teaspoon salt
5-peppercorn
mixture

• PREPARATION •

Soak the bulgur in a bowl of cold water for 30 minutes. Drain. Wash and pick the leaves off the parsley. Peel and coarsely chop the onion. Use a food processor to chop the meat together with the onion and parsley. Place this mixture in a large bowl. Add the bulgur, pine nuts, harissa, spices, salt and pepper. Combine all the ingredients with your hands to obtain a homogeneous mixture. Dip your fingers in water and shape balls the size of a walnut. Heat the oil in a shallow saucepan and cook the kebbeh 10 to 12 minutes over medium heat, turning them regularly. Drain on absorbent paper. Serve with cocktail sticks.





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PINOT NOIR



**CHORIZO
TORTILLA**

Recipe
N°24

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PINOT NOIR

CHORIZO TORTILLA

Preparation: 30 mins

Resting time: 10 mins

Cooking time: approx. 20 mins

For 6 people

• INGREDIENTS •

4 eggs
400 g potatoes
Mild or spicy
chorizo

1 sweet onion
5 tablespoons
olive oil

Salt
Ground pepper

• PREPARATION •

Peel and wash the potatoes. Cut them into thin slices or small cubes. Peel and thinly slice the onion. Cut the chorizo into thin slices and cut each slice into two or three pieces. Heat three tablespoons of olive oil in a shallow saucepan and cook the potatoes with the onion and chorizo for about 20 minutes over medium heat. Beat the eggs thoroughly in a bowl, seasoning them with add salt and pepper. Add the potato-chorizo mixture and let stand for 10 minutes. Heat the rest of oil in a frying pan and pour in the egg-potato mixture. Cook until the mixture starts to boil. Place a large plate over the top of the frying pan and then in a quick flipping motion, turn the pan over so the tortilla is deposited on the plate. Slide the tortilla back into the frying pan and cook it on the other side for two to four minutes. Serve the tortilla whole or cut into squares on cocktail sticks.



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EASY EQUIVALENCES

LIQUID MEASUREMENTS

METRIC SYSTEM	AMERICAN SYSTEM	OTHER
5 ml	1 teaspoon	tsp
15 ml	1 tablespoon	tbsp
30 ml	1/8 cup	1 oz (ounce)
60 ml	1/4 cup	2 oz
120 ml	1/2 cup	4 oz
240 ml	1 cup	8 oz
475 ml	1 pint	

SOLID MEASUREMENTS

METRIC SYSTEM	AMERICAN SYSTEM	OTHER
30 g	1 oz	
55 g	1/8 lbs	2 oz
115 g	1/4 lbs	4 oz
170 g	3/8 lbs	6 oz
225 g	1/2 lbs	8 oz
450 g	1 pound	16 oz

OVEN TEMPERATURES

CELCIUS (°C)	FAHRENHEIT (°F)	THERMOSTAT
70	160	2-3
100	210	3-4
120	250	4
150	300	5
180	360	6
200	390	6-7
230	450	7-8
260	500	8-9



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DEPUIS 1725





Château Magnol
87, rue du Dehez
33292 BLANQUEFORT
FRANCE


Phone: 33 (0)5 56 95 48 00


Fax: 33 (0)5 56 95 48 01

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