

BARTON & GUESTIER

DEPUIS 1725

HERITAGE


N°296


PRODUCTION

Appellation Duché d'Uzès Contrôlée

Region: Southern Rhône, between Nîmes and Alès.

Grape Variety: 65% Syrah, 35% Grenache.

 Soil: Clay and limestone.

 Mediterranean climate, with high temperatures, exceptional sunny days and cool nights, ideal conditions for Syrah grape.


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


Winemaking: Careful vinification to preserve the fruit and the finesse of this Syrah. De-stalked grapes – daily pumping over – Long maceration in concrete vats (3 weeks) - ageing in French oak barrels for 6 months. Production is limited to 12 000 bottles per vintage.


Every cuvée number corresponds to a new vintage; the number 300 will be the vintage for the 300th B & G anniversary.


Format Available: 75cl.

TASTING

 Intense ruby color with violet hue.

 The nose is an explosion of black fruits, such as plums, blackberries and black cherries. After swirling, aromas of black pepper, licorice and tobacco are revealed.

 Well-balanced and harmonious palate, the tannins offer a silky texture to a lengthy, fruity and spicy aftertaste.

 It pairs well with roast beef fillet, lamb with fresh herbs, chicken breast stuffed with black mushrooms, strong cheeses, dark chocolate-based dessert.

Best between 16-18 °C.

AWARDS

Silver Medal – IWC 2023 – Vintage 2020

Gold Medal – Best in Show Rhône – Mundus Vini Spring Tasting 2023 – Vintage 2020



B&G

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