



Barton & Guestier
DEPUIS 1725

1725 Bordeaux Reserve 2018

Historical Brands



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Classification: Appellation Bordeaux Contrôlée

Region: Left bank of the Dordogne river and right bank of the Garonne river

Grape Varieties: 60% Merlot, 40% Cabernet Sauvignon

Soil: Combination of gravel, clay and limestone

Climate: Oceanic, mild and humid

Vinification: Controlled extraction- alcoholic fermentation at high temperature (30-32°C) with daily pumping over- maceration (for 2 to 3 weeks) – malolactic fermentation - Ageing on lees in vats

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

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Appearance: Deep cherry red colour and brilliant

Nose: Rich and intense nose of red berry fruit (redcurrant, wild strawberry).. When agitated, spicy and minty notes appear.

Palate: Velvety tannins on the palate, well balanced wine with a long fruity aftertaste.

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Food Matches: Cheese, charcuterie, red meat, poultry – Best at 18°C.

Wine list comments: Fine and elegant bouquet with rich berry aromas typical of wines from the Bordeaux Appellation. Although this charming wine is ready to drink now, it can also age for 2 to 3 years.

Awards: Bronze Medal – HK General Chamber of Wine & Spirits 2017- HK 2017 (vintage 2015)
Bronze Medal - Concours des Grands Vins de France - Macon 2002 (France)
(2000 vintage)