

# BARTON & GUESTIER

DEPUIS 1725

## MÉDOC


Grand Vin de Bordeaux  
2021


### PRODUCTION

Appellation Médoc Contrôlée


Region: Situated on the left bank of the Gironde estuary.

Grape Varieties: 50% Merlot, 40% Cabernet Sauvignon, 10% Petit Verdot.

 Soil: Sandy and gravelly.


 Oceanic and mild climate.


Vinification: De-stalked grapes – alcoholic fermentation at 30-32°C / 86-90°F with daily pumping over maceration ( 3 weeks) – malolactic fermentation.


 Partly ageing in oak for 3 months.


Format Available: 75cl.

### TASTING

 Deep red color with violet highlights.

 Intense nose of blackcurrant aromas with vanilla and spicy notes.

 Good concentration on the palate, with present and well-integrated tannins. Long and delicate oaky finish.

 Red meat, game, cheese.

Best served between 16°C and 18°C / 60°F and 65°F.

**THIS WINE IS VEGAN FRIENDLY**

### AWARDS

Gold Medal – Gilbert & Gaillard 2023 – 2020 Vintage.

### Léobourg

*Since the 1900's, our Médoc has been named Léobourg from les Hauts Bourgs (High Villages) meaning grapes are picked in the highest vineyards of the appellation.*



High Environmental Value



B&G

Enjoy our quality responsibly

[www.barton-guestier.com](http://www.barton-guestier.com)

