

BARTON & GUESTIER

DEPUIS 1725

SAINT-EMILION

Grand Vin de Bordeaux
2022


PRODUCTION

Appellation Saint-Emilion Contrôlée


Region: Situated on the right bank of the Dordogne river, near Libourne and Pomerol.

Grape Varieties: 90% Merlot, 10% Cabernet Franc.

 Soil: limestone covered by clay, sand or gravel.


 Oceanic and mild climate.


Vinification: De-stalked grapes – alcoholic fermentation at 30-32°C / 86-90°F with daily pumping over maceration (for 2 to 3 weeks) – malolactic fermentation.


 Partly aged in oak for 3 months.


Format Available: 75cl.

TASTING

 Intense cherry red color.

 Seductive bouquet dominated by hints of black and red fruits (blackberry, black cherry, strawberry jam).

 Delicious and elegant on the palate with silky tannins. A warm and fruit driven aftertaste.

 Grilled and roasted meat, poultry, game, cheese.
Best served between 16°C and 18°C / 60°F and 65°F.
Suitable for vegan.

AWARDS

Gold Medal – Concours Gilbert & Gaillard 2022 – 2021 vintage

Roi Chevalier

Since the 1900's, our Saint-Emilion has been named Roi Chevalier, referring to Edouard III, King of England and Duke of Aquitaine at the beginning of the 14th century.



B&G



Enjoy our quality responsibly

www.barton-guestier.com

