

# BARTON & GUESTIER

DEPUIS 1725


## BORDEAUX 2022


### PRODUCTION

Appellation Bordeaux Contrôlée


Region: Principally in the Entre Deux Mers and the right bank of the Gironde estuary.

Grape Varieties: 64% Merlot, 34% Cabernet Sauvignon, 2% Cabernet Franc.

 Soil: Combination of clay, limestone and gravels.


 Oceanic and mild climate.


Vinification: Controlled extraction – 3 weeks maceration with daily pumping over.


 Ageing: Partly aged in oak for 3 months.


Format Available: 75cl.

### TASTING

 Deep purple red.

 Fruit driven with red and black berries (redcurrant, cherry, and blackcurrant) combined with spicy and minty notes.

 Good balance with round and velvety tannins and a long fruity and spicy finish.

 Red meat, pâté, cheese.

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

### AWARDS

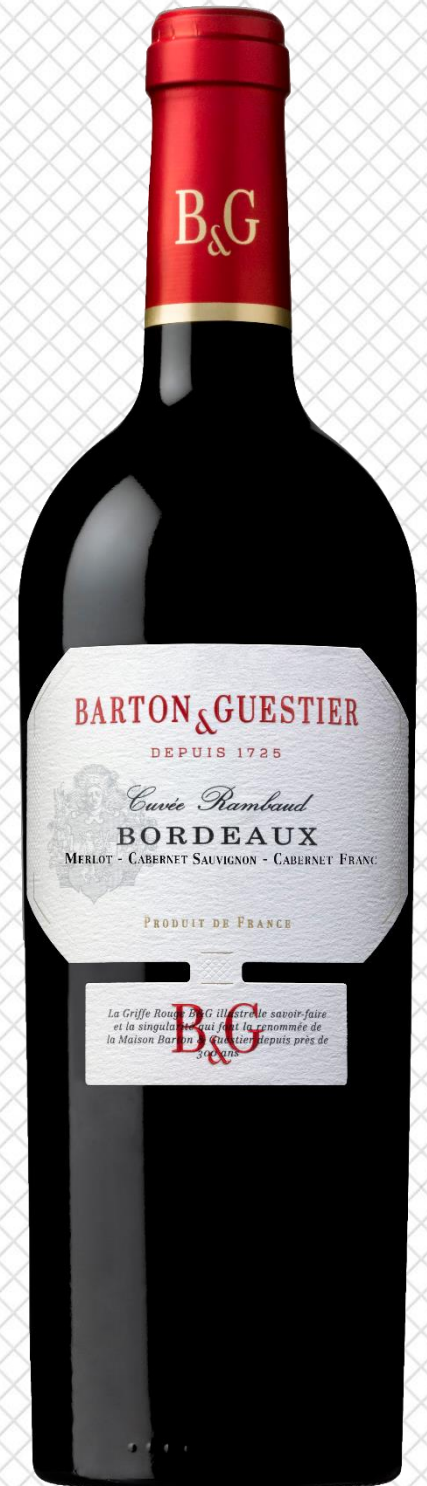
Commended – International Wine Challenge 2022 – Vintage 2020  
Silver Medal – Mundus Vini Spring Tasting 2022- 2020 vintage  
Bronze Medal – 86 Points – Decanter World Wine Awards 2022 – 2020 vintage  
Gold Medal – Gilbert & Gaillard 2022 – 2020 vintage

### Cuvée Rambaud

*This cuvee pays tribute to Germain Rambaud, Thomas Barton's first cellar master.*



# B&G



#### Health and Environment

Suitable for vegan

Enjoy our quality responsibly

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

