

BARTON & GUESTIER

DEPUIS 1725

BORDEAUX 2016

PRODUCTION

Appellation Bordeaux Contrôlée


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

Grape Varieties: 60% Merlot, 40% Cabernet Sauvignon

 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

Shiny intense red.

 Expressive nose of small black fruits (blackberry, blueberry) with delicate roasted notes (cocoa).

 Fruit driven on the palate, supported by present and well-integrated tannins. A long and spicy aftertaste.

 Red meat, pâté, cheese.
Best served between 16°C and 18°C.

AWARDS

Best of show Bordeaux in retail/ Gold Medal- spring tasting 2017- Mundus Vini- vintage 2015



Cuvée Rambaud

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



B&G

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