

BARTON & GUESTIER

DEPUIS 1725

MERLOT

PAYS D'OC
INDICATION GEOGRAPHIQUE PROTEGEE

2017


 *The roundness and suppleness of a feminine grape variety!*


PRODUCTION




Region: Languedoc Roussillon (750 000 acres) along the Mediterranean sea. Blend of wines coming from the Herault area (49%), the Aude area (6%) and the Gard area (45%)

Grape Varieties: 100% Merlot

 Soil : Coming from different regions of the Languedoc (The Aude, the Herault and the Gard) where each offers a different type of soil (schist, marls, chalk and clay).

 Climate : The hot and windy Mediterranean climate, along with the interesting diversity in the soils of these 3 areas, result in powerful and fruity wines.


Vinification: Optimum ripeness of the grapes - De-stalking and crushing of the grapes – A part of the harvest benefits from a “flash détente” process to enhance an optimum level of colour and fruity aromas – The other part follow a traditional alcoholic fermentation in vats with 2 rack and return per day .


 Long maceration (3 weeks) with micro oxygenation before malolactic fermentation in vats to develop the colour and to supple the tannins.


Available formats: 75cl et 37.5cl

DEGUSTATION

Brilliant garnet red colour.

 The nose reveals nice aromas of ripe fruits (strawberry, blackberry) with delicate coffee notes.

 Harmonious and elegant on the palate, offering a round structure, full of red and black berries.

 Red meat, poultry, pasta and cheese.
Best served between 16°C and 18°C (60-65°F).

AWARDS

Commended- International Wine Challenge 2016- UK -2015 vintage
Silver Medal – Berlin Wein Trophy 2016 –Germany – 2014 vintage



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