


BARTON & GUESTIER

DEPUIS 1725

CABERNET SAUVIGNON

PAYS D'OC
INDICATION GEOGRAPHIQUE PROTEGEE

2017


 *The star grape variety of the Bordeaux area proves its complexity and strength on the Languedoc terroir.*


PRODUCTION



Region: Languedoc Roussillon (750 000 acres) along the Mediterranean sea

Grape Varieties: 100 % Cabernet Sauvignon

 Soil: The different terroirs (clay and limestone in Limoux and gravels in the Gard) add complexity and richness to the wine.

 Climate: Selection of vines located in the coolest areas of the Languedoc region near Limoux (wide temperature range between cool nights and warm days) and in the Gard region where the weather is warmer.


Vinification: De-stalking and crushing of the grapes - Alcoholic fermentation in vats with rack and return twice a day (temperature carefully controlled to reach 27°C at the end of the fermentation) – Micro oxygenation before malolactic fermentation to enhance the colour and to supply the tannins.


 Malolactic fermentation in vats.


Available format: 75cl

DEGUSTATION

Deep garnet red with purple highlights..

 Good intensity, mixing ripe black fruits (blackcurrant, blackberry) with flattering toasty and spicy notes when agitated.

 Round and smooth on the palate with velvety tannins. Long fruity aftertaste with notes of vanilla and licorice.

 Grilled red meat, pasta, spicy dishes and cheese.
Best served between 16°C and 18°C (60-65°F).

AWARDS

Commended- International Wine Challenge 2017- UK – 2016 Vintage
Gold Medal – Concours Mondial de Bruxelles 2016- Belgium- 2015 Vintage



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