BARTON&GUESTIER

DEPUIS 1725

MERLOT

PAYS D'OC INDICATION GEOGRAPHIQUE PROTEGEE

2019

🏶 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 Variety: 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 color 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 color and to supple the tannins.

Available formats: 75cl et 37.5cl.

DEGUSTATION

Brilliant garnet red color.

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

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°F and 65°F.

THIS WINE IS VEGAN FRIENDLY

O WINE IO VEGANTIN

AWARDS

Bronze Medal – Japan Wine Challenge 2020 – 2019 vintage
Silver Medal – Concours Mondial de Bruxelles 2020 – Czech Republic – 2019 vintage
Gold medal – Prague Wine Trophy awards 2018 – Czech Republic – 2017 vintage
Commended – International Wine Challenge 2016 – UK – 2015 vintage
Silver Medal – Berlin Wein Trophy 2016 – Germany – 2014 vintage

