BARTON & GUESTIER

DEPUIS 1725

MERLOT

PAYS D'OC

INDICATION GEOGRAPHIQUE PROTEGEE

2024

The roundness and suppleness of a feminine grape variety!

PRODUCTION

PAYS D'OC

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%).

Blend: 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 follows 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 format: 75cl et 37.5cl.

DEGUSTATION

Brilliant garnet red color.

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°F and 65°F.

AWARDS

Gold Medal – Prague Wine Trophy 2021 – 2019 vintage
Bronze Medal – Japan Wine Challenge 2020 – 2019 vintage

Health and Environment

Light weight bottle

Suitable for vegan

B&G

Enjoy our quality responsibly

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