


# BARTON & GUESTIER

DEPUIS 1725

## ROSE

PAYS D'OC  
INDICATION GEOGRAPHIQUE PROTEGEE

2019


 *The grape expresses its character in a very tasty, refreshing and easy-to-drink rosé wine!*


### PRODUCTION




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

Grape Varieties: 50% Syrah, 50% Grenache.

 Soil : A wide variety of soil such as sand, clay, chalk, schist, gravel and pebbles.


 Climate : Mediterranean climate, very windy with high temperatures and exceptional sun. Our Syrah is obtained by bleeding techniques bringing richness and a pressing process brining freshness.


Vinification: Blend of bled and press rosés to develop the richness of the bleeding technique and the freshness of the pressing process – de-stalking and crushing of the grapes – specific settlings to reduce the lees, adapted to a regular fermentation that will develop the aromas – alcoholic fermentation at low temperature (16° C / 60°F).


 Ageing in vats on the lees with controlled dissolved oxygen before bottling to keep the freshness and the aromas.


Available format : 75cl.

### DEGUSTATION

 Shiny salmon pink.

 Flattering nose with ripe red fruits aromas (redcurrant, raspberry) and floral notes (rose).

 Crisp and lively on the palate with intense pink grapefruit aromas.

 Grilled meat, salads, spicy and exotic dishes.  
Best served between 10°C and 12°C / 50°F and 54°F.

**THIS WINE IS VEGAN FRIENDLY**

### AWARDS

Bronze Medal – Global Rosé Masters 2020 – UK – 2019 vintage  
Silver Medal – Global Rosé Master 2019 – UK – 2018 vintage  
Silver Medal – USA Drink Pink Vino Wine Competition 2018 – 2017 vintage  
Gold Medal – Global Rosé Masters 2018 – UK – 2017 vintage  
Silver Medal – Berlin Wein Trophy 2016 – Germany – 2014 vintage



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