BARTON&GUESTIER

DEPUIS 1725

BORDEAUX 2021

PRODUCTION

Appellation Bordeaux Contrôlée

Region: Principally in the Entre Deux Mers and the right bank of the Gironde estuary.

Grape Varieties: 93% Merlot, 4% Cabernet Franc, 3% Cabernet Sauvignon

Soil: Combination of clay, limestone and gravels.

Oceanic and mild climate.

Vinification: Controlled extraction – 3 weeks maceration with daily pumping over.

Ageing: Aged in oak for 6 months.

Format Available: 75cl.

TASTING

ODeep purple red.

 $^{\mathbb{Z}}$ Fruit driven with red and black berries (redcurrant, cherry, and blackcurrant) combined with spicy and toasty notes.

> Good balance with round and velvety tannins, with a hint of vanilla. A long fruity and spicy finish.

> > Red meat, pâté, cheese. Best served between 16°C and 18°C / 60°F and 65°F.

AWARDS

Silver Medal - Mundus Vini Spring Tasting 2022- 2020 vintage Silver Medal – Cathay HK International Wine & Spirit Competition 2021 – 2019 vintage Gold Medal – Grand Prix 2021 VINEX – Prague – 2019 vintage Bronze Medal – International Wine Challenge 2020 – 2018 vintage Bronze Medal - Cathay Pacific HKIWSC 2020 - 2018 vintage Rated 89 Points – Ultimate Wine Challenge 2020- June 2020 – 2018 Vintage Commended Award – The International Wine Challenge 2019 – UK – 2017 vintage 87 points - Ultimate Wine Challenge 2019 - USA - 2017 vintage Gold Medal - Prague Wine Trophy award 2018 - Czech Republic - 2016 vintage Bronze Medal – Cathay Pacific – Hong Kong International W&S C. – 2016 vintage

Gold Medal - Best of show Bordeaux in retail - Spring tasting 2017- Mundus Vini - 2015 vintage



Cuvée Rambaud

This cuvee pays tribute to Germain Rambaud, Thomas Barton's first cellar master.





