

# BARTON & GUESTIER

DEPUIS 1725


## COTES DE PROVENCE 2018


### PRODUCTION

Appellation Côtes de Provence Contrôlée

Region: Provence, in the southeast of France, in a countryside valley called « les Maures ».


Grape variety: 50 % Grenache, 30% Cinsault, 20% Syrah.

 Soil: Clay and limestone, schist.

 Climate: Mediterranean, very windy with high temperatures and exceptional sun.

Vinification: Our steadfast commitment to high-quality wine gives a special care dedicated to the grapes after the picking to avoid oxidation and to preserve a light pink color.


Winemaking process: Destalked grapes – maceration period for a few hours – pressing – alcoholic fermentation at controlled temperature (16-18°C).


 Ageing: Ageing on fine lies for 2 months before bottling.


Format Available: 75cl

### TASTING

Pale shiny pink color.

 Seductive and delicate with ripe red berries and white flowers on the first and second nose.

 An explosion of fruit. Expressive on the palate with a nice freshness throughout the finish.

 Aperitif, salads, grilling and Mediterranean dishes  
Best served between 10°C and 12°C / 50°F-54°F

### Tourmaline

*As the famous pink gemstone 'Tourmaline', this unique flask cradles our jewel from Côtes de Provence.*



# B&G

Enjoy our quality responsibly

[www.barton-guestier.com](http://www.barton-guestier.com)

