

BARTON & GUESTIER

DEPUIS 1725


COTES-DU-RHONE 2017


PRODUCTION

Appellation Côtes du Rhône Contrôlée


Region: Southern Rhône, between Montélimar and Avignon

Grape Varieties: 50% Grenache, 30% Syrah, 20% Carignan

 Soil: cobblestones-clay (Gard area) and sand-limestone (Ardèche area)

 Mediterranean climate, sunny and warm


Vinification: De-stalked grapes- daily rack and return.


 Ageing on fine lees in vats with oxidation control.


Format Available: 75cl

TASTING

Intense purple red colour.

 Intense nose of flowers (violet) and black fruits (black cherry, blackcurrant) combined with peppery hints.

 Full on the palate with a nice fruity and spicy aftertaste.

 Spicy food, red meat in sauce, cheese.
Best served between 16°C and 18°C.

AWARDS

Commended – IWC 2017-UK- 2016 vintage
91 points- Ultimate Wine Challenge 2016- USA- 2015 vintage



LES GALETS

The name « Les Galets » refers to small stones polished by the Rhône river that we find in number in the soil of our parcels.



B&G

Enjoy our quality responsibly

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