

# BARTON & GUESTIER

DEPUIS 1725


## COTES-DU-RHONE 2021


### PRODUCTION

Appellation Côtes du Rhône Contrôlée


Region: Southern Rhône, between Montélimar and Avignon.

Grape Varieties: 55% Grenache, 35% Syrah, 10% Mourvèdre.

 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 oxygenation control.


Format Available: 75cl.

### TASTING

 Intense purple red color.

 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 / 60°F and 65°F.

### AWARDS

Bronze Medal – Decanter 2022 – 2021 vintage

Commended – International Wine Challenge 2022 – Vintage 2021

### LES GALETS

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



# B&G



Suitable for vegan

High Environmental Value



Enjoy our quality responsibly

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

