BARTON&GUESTIER

DEPUIS 1725

COTES DE PROVENCE

PRODUCTION

Appellation Côtes de Provence Contrôlée

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

Grape variety: 50 % Grenache, 35% Cinsault, 15% 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 oxygenation and to preserve a light pink colour.

Winemaking process: Destalked grapes – maceration period for a few hours – pressing – alcoholic fermentation at controlled temperature (16-18°C / 60-65°F).

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 and 54°F. THIS WINE IS VEGAN FRIENDLY

AWARDS

Gold Medal – Concours Mondial de Bruxelles 2021 – Luxembourg – 2020 vintage Silver Medal – Global Rosé Masters 2021 – UK – 2020 vintage Bronze Medal – Concours des Vins de Provence 2021 Commended Award – International Wine Challenge 2020 – 2019 vintage Rated 92 Points – Ultimate Wine Challenge – June 2020 – 2019 vintage Silver Medal – Global Rosé Masters 2020 – UK – 2019 vintage Silver Medal – Vinalies Internationales 2020 – Paris – 2019 vintage Silver Medal / 90 points – Decanter World Wine Awards 2019 – UK Silver Medal – Global Rosé Master 2019 – UK Gold Medal – Vinalies Internationales 2019 – Paris Commended Award – The International Wine Challenge 2019 – UK Silver Medal- The International Wine Challenge 2019 – UK

Tourmaline

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



