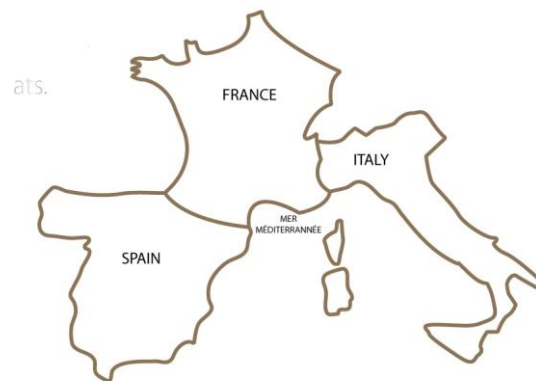




**Barton & Guestier**  
DEPUIS 1725

## Cuvée Spéciale Rosé



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**Classification:** Table wine

**Region:** France and Spain

**Grape Varieties:** Grenache, Cinsault, Tempranillo, Bobal

**Soil:** Marls, schist, chalk and clay

**Climate:** France : Mediterranean, very windy with high temperatures and exceptional sun  
Spain : continental, warm and dry.

**Vinification:** Crushing of the grapes – short maceration - Controlled alcoholic fermentation - fining and bottling

**Viticulture:** Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.

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**Appearance:** Salmon-pink and brilliant.

**Nose:** Elegant and aromatic, with floral and fruity (cherry) notes.

**Palate:** Round, fresh and aromatic on the palate, with an intense and very fruity aftertaste.

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**Food Matches:** Mixed salads, barbecues, pizzas, spicy dishes – Best between 8°C and 10°C.

**Wine list comments:** Easy drinking wine, fresh and pleasant. Enjoyable anytime, anywhere! Very good as an aperitif.