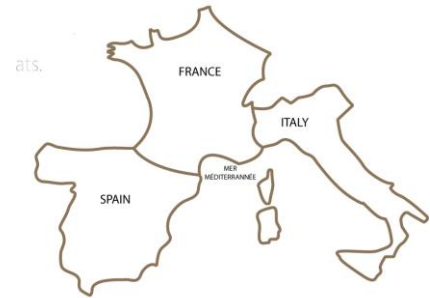




Barton & Guestier
DEPUIS 1725

Cuvée Spéciale Nature Sweet



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Classification: Blend of wines from the European Union

Region: Blend of wine coming from France (Languedoc Roussillon and Ardèche) and from Spain (Mancha)

Grape Varieties: Grenache, Carignan, Cinsault (from France), Tempranillo, Moravia, Grenache (from Spain)

Soil: Marls, schist, chalk and clay

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

Vinification: De-stalked grapes – Controlled alcoholic fermentation with daily pumping over – malolactic fermentation - fining and bottling

Viticulture: Hand tending, careful selection and minimal interference in the natural ripening of the grapes.

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Appearance: Cherry red and brilliant, good intensity.

Nose: Rich and ripe fruit aromas (strawberry marmalade, black cherry, blueberry).

Palate: Round palate, fruit driven with a smooth finish.

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Food Matches: Perfect for the aperitif, with red meat, soft cheese and with chocolate based dessert – Best Served chilled.

Wine list comments: Intense fruity aromas (red berries), accessible, easy drinking, soft with velvety tannins.