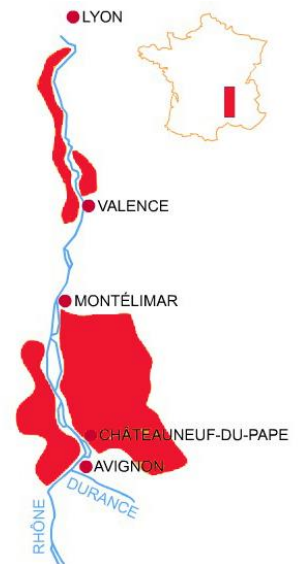




**Barton & Guestier**  
DEPUIS 1725

## Barton & Guestier Passeport Côtes du Rhône 2016



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**Classification:** 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)

**Climate:** Mediterranean, with high temperatures and exceptional sun

**Vinification:** De-stalked grapes – daily rack and return – aging on lees with controlled oxidation

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

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**Appearance:** Intense purple red colour.

**Nose:** Flowers hints (violet), then an explosion of black fruit (black cherry, blackcurrant) combined with black pepper hints.

**Palate:** Marked attack that gives away to a nice evolution on the fruit in a consistent set. A finish raised by the spicy notes.

**Food Matches:** Cheese, charcuterie, roast meat and Mediterranean dishes – Best at 16°C.

**Wine list comments:** Elegant spicy wine, with a rich and complex nose (morello cherry, spice, tobacco), full of fruit and spice on the palate.

**Awards:** \*91 points/Great Value –Ultimate Wine Challenge 2016 – USA – 2015 vintage  
\*Bronze Medal – International Wine & Spirit Competition 2012 - UK  
(2011 vintage)

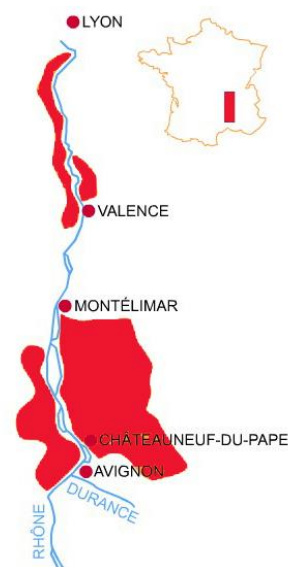
**Press Review:** **Selected in Toutsurlevin.ca (2014 vintage) :** Un chouette petit vin de bistro que ce côte-du-Rhône. C'est fruité, un peu épicé et les discrets tanins sont vraiment souples en bouche. On y retrouve des arômes de fruits rouges, des notes plutôt poivrées, un soupçon de réglisse peut-être et on devine la garrigue non loin des vignes.

« **Best Buy** » - **Wine Enthusiast – Buying Guide** – August 2011 (USA) (2009)  
Barton & Guestier Côtes-du-Rhône : A star at the 2004 Cannes Film Festival



**Barton & Guestier**  
DEPUIS 1725

## Barton & Guestier Passeport Côtes du Rhône 2015



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**Classification:** Appellation Côtes du Rhône Contrôlée

**Region:** Southern Rhône, between Montélimar and Avignon

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

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

**Climate:** Mediterranean, with high temperatures and exceptional sun

**Vinification:** De-stalked grapes – daily rack and return – aging on lees with controlled oxidation

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

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**Appearance:** Brilliant cherry red colour.

**Nose:** Fruit driven with black berries, liquorice and delicate minty notes when agitated.

**Palate:** Well balanced, with a nice texture and a long fruity and peppery aftertaste.

**Food Matches:** Cheese, charcuterie, roast meat and Mediterranean dishes – Best at 16°C.

**Wine list comments:** Elegant spicy wine, with a rich and complex nose (morello cherry, spice, tobacco), full of fruit and spice on the palate.

**Awards:** \*91 points/Great Value –Ultimate Wine Challenge 2016 – USA – 2015 vintage  
\*Bronze Medal – International Wine & Spirit Competition 2012 - UK  
(2011 vintage)

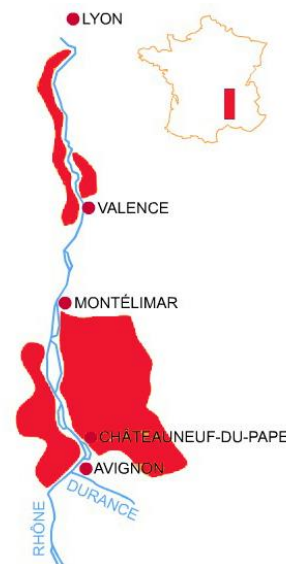
**Press Review:** **Selected in Toutsurlevin.ca (2014 vintage) :** Un chouette petit vin de bistro que ce côte-du-Rhône. C'est fruité, un peu épicé et les discrets tanins sont vraiment souples en bouche. On y retrouve des arômes de fruits rouges, des notes plutôt poivrées, un soupçon de réglisse peut-être et on devine la garrigue non loin des vignes.

« **Best Buy** » - **Wine Enthusiast – Buying Guide** – August 2011 (USA) (2009)  
Barton & Guestier Côtes-du-Rhône : A star at the 2004 Cannes Film Festival



**Barton & Guestier**  
DEPUIS 1725

## Barton & Guestier Passeport Côtes du Rhône 2014



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**Classification:** Appellation Côtes du Rhône Contrôlée

**Region:** Southern Rhône, between Montélimar and Avignon

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

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

**Climate:** Mediterranean, with high temperatures and exceptional sun

**Vinification:** De-stalked grapes – daily rack and return – aging on lees with controlled oxidation

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

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**Appearance:** Ruby red colour with violet highlights.

**Nose:** Expressive nose with intense black fruit aromas (blackcurrant, black cherry) and dark chocolate notes.

**Palate:** Well balanced, this wine offers lots of fruity aromas mixed with spicy notes. Long finish.

**Food Matches:** Cheese, charcuterie, roast meat and Mediterranean dishes – Best at 16°C.

**Wine list comments:** Elegant spicy wine, with a rich and complex nose (morello cherry, spice, tobacco), full of fruit and spice on the palate.

**Awards:** \***Bronze Medal** – **International Wine & Spirit Competition 2012 - UK**  
(2011 vintage)

**Press Review:** « **Best Buy** » - **Wine Enthusiast – Buying Guide** – August 2011 (USA) (2009)  
Barton & Guestier Côtes-du-Rhône : A star at the 2004 Cannes Film Festival

## Côtes du Rhône

### PRESS REVIEW:

- **BEST BUY – Wine Enthusiast (USA) –** Buying guide – August 2011 (2009 vintage)
- **Instore Consumer Tasting (Denmark) – December 2005**  
Barton & Guestier Côtes du Rhône Gold Label awarded "Best Côtes du Rhône of the year 2005" by Danish consumers.
- **Wine Lover's Page (USA) - December 2005**  
84/86 (quality/value) Light bodied but pretty impressive for nine bucks. Ripe black fruit and herbes de Provence are enhanced by a peppery streak. Good value.  
(2003 vintage)
- **Taste California Travel (USA) - October 20, 2005**  
"A big wine by French standards, perhaps owing to the incredible heat of the vintage of 2003. Composed mostly of Grenache grapes (50%) this southern Rhone wine also includes Carignan (30%) and Syrah (20%). Lighter in body than most Rhone-style wines from California, it nevertheless delivers quite enough blackberry and plum character fruit in a balanced package. Some black pepper in the nose and in the flavor profile, as well as some spice and herbal notes in the background. An excellent experience at less than ten dollars - how often can one say that these days?"  
(2003 vintage)
- **San Francisco Chronicle - Leslie Sbrocco (USA) - May 12, 2005**  
"Reds that hit the spot with barbecue and meats hot off the grill range from lighter styles to full-blown heavy hitters. The 2002 Barton & Guestier Côtes-du-Rhone (\$9) belongs in the lighter category. A blend of traditional Rhone varieties such as Grenache, Syrah and Carignan, this light and spicy red from the south of France tastes even better with a little chill. Put it in the refrigerator for 10 minutes or so and uncork it with fleshy, oily fish like salmon or grilled Portobello mushroom sandwiches."  
(2002 vintage)
- **2004 Cannes Film Festival - (France) – May 2004**  
Variety Parties with Barton & Guestier at the Cannes Film Festival! For the second year, Barton & Guestier (B&G) is the wine of choice at Variety Village at the Cannes Film Festival, May 12-23, 2004. As official wine sponsors, B&G will be poured for all of Variety's high visibility events at Cannes, including Variety's signature 10 Producers to Watch event, and a reception for the Sultan of Brunei. Celebrity guests and industry insiders will savor B&G Vouvray or Cotes du Rhone as they bask in the sunny Cote d'Azur and discuss the latest films. In addition to high visibility in the "Village," B&G will be featured in upcoming event recaps in V-Scene, Variety's online promotion page and Vlife, Variety's new lifestyle magazine.
- **Wine Enthusiast (USA) – November 15, 2002**  
**Value 2002** "The aroma of white pepper and blackberry fruit are simple but enjoyable. The black plum flavors mix with char and more spice to finish juicy and pleasant. A good by-the-glass red." (2000 vintage)
- **Wine Spectator (USA) – September 15, 2002**  
**Best Buy – 85 Points**  
"A Côtes-du-Rhône red that impresses with its ripe tannins. Delivers some chalk and mineral atop the expected plum."

Firm finish suggests it can match a T-bone steak just fine.”  
(2000 vintage)

- **Robin Garr's Wine Lovers' Page, Randy Buckner (USA) – May 18, 2001**  
Spring Releases "Black cherry and light cedar notes are echoed on the palate of this light styled wine. Spicy black pepper nuances and smooth tannins finish out this Côtes-du-Rhône."  
(1999 vintage)
- **Wine Spectator (USA) – October 15, 2000**  
87 Rating – SMART BUYS – 100 Great Wines for \$ 15 or less.  
(1998 vintage)
- **Wine Spectator (USA) – September 15, 2000**  
87 Points – BEST BUYS – “Intriguing... reasonably priced Rhone red... you sense a richness and emerging fatness on the palate. Best from 2001 through 2006.  
(1998 vintage)
- **Wine Enthusiast (USA) – May 2000**  
« BEST BUY - 88 Points: A winning wine with solid, substantial Syrah aromas and flavors. Leather, fruit, spice and game on the nose. Ripe cherry and cinnamon flavors with briary accents. Nice mouthfeel, fairly robust with some complexity. Balanced and appealing; can still improve. »  
(1998 vintage)
- **Wine (United Kingdom) – April 2000**  
« 98 Rhône reds : too good to be true ? B&G Côtes-du-Rhône : 83 points. Available at Oddbins. »  
(1998 vintage)
- **The Detroit News (USA) – January 6, 2000**  
« This Week's Top 10: "This light-bodied red is a blend of Grenache, Carignan and Syrah. Flavors are subdued with an interesting hint of black licorice in the finish. It would complement pastas, pizza and pork. »  
(1997 vintage)

#### AWARDS:

- **Bronze Medal** – International Wine & Spirit Competition 2012 – UK  
(2011 vintage)
- **Bronze Medal** - International Star Wine Competition 2004 - USA  
(2001 vintage)
- **Gold Medal** - Concours des Grands Vins de France - Macon 2002 - France  
(2000 vintage)
- **Seal of Approval** - International Wine Challenge 2001 - United Kingdom  
(1999 vintage)
- **Seal of Approval** - Hong Kong International Wine Challenge 2001 (Hong-Kong)  
(1999 vintage)
- **Silver Medal** - Taster's Guild International Wine Competition 2001 (USA)  
(1998 vintage)
- « **Seal** » - International Wine Challenge 2000 (United Kingdom)  
(1998 vintage)
- **Bronze Medal** - Japan International Wine Challenge 2000 (Japan)  
(1998 vintage)
- **Mention Découverte** - Sélections Mondiales 2000 (Canada)  
(1998 vintage)
- **Silver Vinalies** - Vinalies Internationales 2000 (France)  
(1998 vintage)
- « **Seal** » - Japan International Wine Challenge 1999 (Japan)  
(1998 vintage)
- « **Seal** » - International Wine Challenge 1999 (United Kingdom)  
(1998 vintage)