

BARTON & GUESTIER

DEPUIS 1725

MEDOC

Grand Vin de Bordeaux 2016


PRODUCTION

Appellation Médoc Contrôlée


Region: Situated on the left bank of the Gironde estuary

Grape Varieties: 60% Cabernet Sauvignon, 40% Merlot

 Soil: Sandy and gravelly

 Oceanic and mild climate.

Vinification: de-stalked grapes- alcoholic fermentation at 30-32°C with daily pumping over maceration (3 weeks)- malolactic fermentation.


 Partly ageing in oak for 3 months.


Format Available:75cl

TASTING

Deep red colour with violet highlights.

 Intense nose of blackcurrant aromas with vanilla and spicy notes.

 Good concentration on the palate, with present and well-integrated tannins. Persistent and delicate oaky finish.

 Red meat, game, cheese.
Best served between 16°C and 18°C.

AWARDS

Silver Medal- Grand Prix 2018 Vinex Czech Republic- vintage 2016
Silver Medal- Grand Prix 2016 Vinex Czech Republic- vintage 2014
Silver Medal- International Wine Challenge 2014 UK- vintage 2012



Léobourg

Since the 1900's, our Médoc has been named Léobourg from les Hauts Bourgs (High Villages) meaning grapes are picked in the highest vineyards of the appellation.

B&G



Enjoy our quality responsibly

www.barton-guestier.com

