



Barton & Guestier
DEPUIS 1725



Barton & Guestier Passeport Rosé d'Anjou 2016



P R O D U C T I O N	Classification: Appellation Rosé d'Anjou Contrôlée	
	Region: Situated in the Loire Valley between Tours and Nantes	
	Grape Varieties: 75% Grolleau, 25% Gamay	
	Soil: Limestone with schist	
	Climate: Oceanic, mild and humid	
	Vinification: De-stalked grapes – maceration period for a few hours – pressing - alcoholic fermentation at a low temperature –Cooling of the wines to stop the fermentation and leave residual sugar	
	Viticulture: Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.	
	T A S T E	Appearance: Brilliant pink colour.
		Nose: Very fruity highlight by a dominant of raspberry, cherry and redcurrant.
		Palate: A soft and gourmand mouth revealing aromas of small red berries supported by a good palatability.
P R A C T I C A L	Food Matches: With raspberry macarons shared with friends, served to sushi and maki with wasabi sauce. All curries– Between 8°C and 10°C.	
	Wine list comments: A well balanced wine, with ripe fresh fruits. Also delicious as an aperitif	
	Awards: *Silver Medal: WSWA Wine & Spirits Competition At Wine and Spirits Wholesalers of America. April 2017, 18-21 Miami – Florida. (vintage 2016) *”Commended” – International Wine Challenge 2012 – UK.(vintage 2011) *Gold Medal – Estonian Wine Challenge (Estonia). - (vintage 2002)	
	Press Review: Wine Enthusiast (USA) – February 2009 (vintage 2007)	



B&G Rosé d’Anjou

AWARDS:

- **SILVER MEDAL : WSWA Wine & Spirits Competition**
At Wine and Spirits Wholesalers of America. April 2017, 18-21.
Miami – Florida, USA. 74th Annual Convention & Competition
- **“Commended” – International Wine Challenge 2012 – UK (2011 vintage)**
- **Gold Medal – Estonian Wine Challenge 2003 – Estonia (2002 vintage)**

PRESS REVIEW:

- **Gold Medal – Guide Gilbert & Gaillard – France (vintage 2013)**
- **Wine Enthusiast (USA) – February 2009**
Buying guide (2007 vintage)
- **Wall Street Journal (USA) – August 7, 1998**
« Best value. Pure pink. Even tastes pink. »
(1996 vintage)