



**Barton & Guestier**  
DEPUIS 1725



## B&G Passeport Saint-Emilion 2016



P  
R  
O  
D  
U  
C  
C  
I  
Ó  
N

**Classification:** Appellation Saint-Emilion Controlée

**Region:** Situated on the right bank of the Dordogne river, near Libourne and Pomerol.

**Grape Varieties:** 75% Merlot, 25% Cabernet Franc

**Soil:** Limestone covered by clay, sand or gravel

**Climate:** Oceanic, mild and humid

**Vinification:** De-stalked grapes- alcoholic fermentation at 30-32°C with daily pumping over-maceration (for 2 to 3 weeks) – malolactic fermentation – Partly ageing in oak for 3 months and in vats.

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

C  
A  
T  
A

**Appearance:** Intense cherry red colour.

**Nose:** Full of ripe fruit aromas (cherry and blackberry) with hints of liquorice and delicate spicy notes.

**Palate:** Fine and elegant with a long lasting aftertaste and a smooth and round finish.

**Food Matches:** Grilled or roasted red meat, poultry – Best between 16°C and 18°C.

**Wine list comments:** Excellent combination of Merlot's soft fruit with the tannic character of Cabernet Franc. This wine can improve for several years in bottle. Well balanced, it combines roundness and fruitiness.

**Awards:** \*Gold Medal- Mundus Vini 2015-Germany  
\* Silver Medal – Vienna International Wine Challenge 2015 – Austria – (2013 vintage)  
\*Bronze Medal - International Wine & Spirit Competition 2012 – UK - (2010 vintage)

**Press Review:** \* "Selected" – Top 100 – Today's Bordeaux 2013- 2010 vintage  
\* "Selected" – Top 100 – Today's Bordeaux – USA – October 2012 – 2010 vintage  
\* 87/100 – Wine Enthusiast – February 2013 – USA – (2010 vintage)

Follow Barton & Guestier on facebook: [www.facebook.com/bartonguestier](http://www.facebook.com/bartonguestier)

ENJOY OUR QUALITY RESPONSIBLY