

BARTON & GUESTIER

DEPUIS 1725

HERITAGE


N°294


PRODUCTION

Appellation Duché d'Uzès Contrôlée

Region: Southern Rhône, between Nîmes and Alès

Grape Variety: 80% Syrah, 20% Grenache

 Soil: Clay and limestone.

 Mediterranean, with high temperatures and exceptional sun during the day and fresh nights, ideal for the Syrah grape. Careful vinification to preserve the fruit and the finesse of these Syrah.

Vinification: De-stalked grapes – daily pumping over – Long maceration in concrete vats (3 weeks) - ageing in French oak barrels for 6 months.

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

Production is limited to 12 000 bottles per vintage.


Every cuvee number corresponds to a new vintage; the number 300 will be the vintage for the 300th


B & G anniversary.


Format Available: 75cl.

TASTING

 Intense ruby colour with violet highlights.

 An explosion of black fruit, black pepper combined with liquorice and tobacco notes when agitated.

 Well balanced, with an harmonious texture. Long fruity and spicy aftertaste.

 Fillet of beef, roasted saddle of lamb with fresh herbs, chicken breast stuffed with black mushrooms, strong cheeses, spicy dishes, dark chocolate-based dessert.

Best at 16-18 °C.

AWARDS

Gold Medal – Drinks Business Global Syrah Masters 2020 – Millésime 2018



B&G

Enjoy our quality responsibly

www.barton-guestier.com

