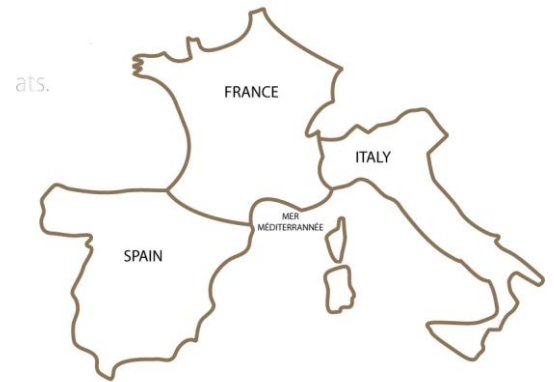




**Barton & Guestier**  
DEPUIS 1725

## Cuvée Spéciale Rouge



**Classification:** Table wine

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**Region:** Blend of wine coming from France (Languedoc Roussillon and Ardèche) and from Spain (Mancha)

**Grape Varieties:** Grenache, Carignan, Cinsault (from France), Tempranillo, Moravia, Grenache (from Spain)

**Soil:** Marls, schist, chalk and clay

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

**Vinification:** De-stalked grapes – Controlled alcoholic fermentation with daily pumping over – malolactic fermentation - fining and bottling

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

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**Appearance:** Cherry red and brilliant, good intensity.

**Nose:** Aromatic and pleasant with red fruit aromas (raspberry and blackberry)

**Palate:** Medium bodied and well-balanced wine, with round tannins and fruity aromas at the end of the palate.

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**Food Matches:** Red meat, cheese – Best between 14°C and 16°C.

**Wine list comments:** Easy drinking wine, round and well-balanced. Enjoyable anytime, anywhere !