

BARTON & GUESTIER

DEPUIS 1725

COTES DE PROVENCE 2023

PRODUCTION

Appellation Côtes de Provence Contrôlée

Region: Provence, in the southeast of France, in a countryside valley called « les Maures ».

Grape variety: 50% Grenache, 15% Cinsault, 10% Syrah, 10% Rolle, 7% Carignan, 5% Mourvèdre, 2% Cabernet Sauvignon, 1% Tibouren.

 Soil: Clay and limestone, schist.

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

Vinification: Our steadfast commitment to high-quality wine gives a special care dedicated to the grapes after the picking to avoid oxygenation and to preserve a light pink colour.

Winemaking process: Destalked grapes – maceration period for a few hours – pressing – alcoholic fermentation at controlled temperature (16-18°C / 60-65°F).

 Ageing on fine lies for 2 months before bottling.

Format Available: 75cl.

TASTING

 Pale shiny pink color.

 Seductive and delicate with ripe red berries and white flowers on the first and second nose.

 An explosion of fruit. Expressive on the palate with a nice freshness throughout the finish.

 Aperitif, salads, grilling and Mediterranean dishes
Best served between 10°C and 12°C / 50°F and 54°F.

AWARDS

Silver Medal – IWC 2023 – vintage 2022

Silver Medal – Global Rosé Masters 2023 – 2022 Vintage

Grande Gold Medal – French Rosé Wine Revelation – Coucours Mondial de Bruxelles – Rosé Selection 2023

Tourmaline

As the famous pink gemstone 'Tourmaline', this unique flask cradles our jewel from Côtes de Provence.



Health & Environment

Vegan friendly

Terra Vitis



B&G

Enjoy our quality responsibly

www.barton-guestier.com

