



Barton & Guestier
DEPUIS 1725

B&G Réserve Merlot



Classification: IGP Pays d'Oc

Region: Languedoc Roussillon (750 000 acres) along the Mediterranean sea

Blend of wines coming from the Hérault area (49%), the Aude area (6%) and the Gard area (45%)

Grape Varieties: 100% Merlot

Soil: Combination of marls (Hérault area), schist (Aude area), chalk and clay (Gard area)

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

Vinification: Optimum ripeness of the grapes - De-stalking and crushing of the grapes – A part of the harvest benefits from a “flash détente” process to enhance an optimum level of colour and fruity aromas – The other part follow a traditional alcoholic fermentation in vats with 2 rack and return per day – long maceration (3 weeks) with micro oxygenation before malolactic fermentation in vats to develop the colour and to supple the tannins.

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

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Appearance: Brilliant garnet red colour.

Nose: Fruit driven, the first nose develops wild strawberry aromas and redcurrant notes. On the second nose, delicate coffee and toasty aromas appear.

Palate: Harmonious, fine and elegant, offering a round structure and a lot of mouth aromas (red berries).

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Food Matches: White meat, pasta, poultry, red meats and strong cheeses – Best between 16 °C and 18°C.

Wine list comments: A taste that satisfies consumers around the world: rich, round, fruity without too much tannins. An approachable, easy to drink wine, simple to appreciate at any time.

Press review: **BEST BUY** – Wine Enthusiast Buying guide – May 2011 – USA (2009 vintage)

Awards: “Commended” – International Wine Challenge 2012 – UK (2011 vintage)

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