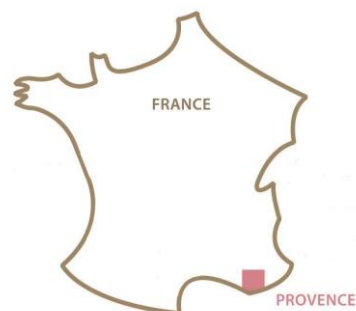




Barton & Guestier
DEPUIS 1725



Barton & Guestier Passeport Côtes de Provence Rosé 2016



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Classification: Appellation Côtes de Provence Contrôlée

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

Grape Varieties: 50 % Grenache, 30% Cinsault, 20% Syrah

Soil: Clay and limestone, schist

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

Vinification: Special care dedicated to the grapes after the picking to avoid oxidation and to preserve a light pink colour -De-stalked grapes – maceration period for a few hours – pressing - alcoholic fermentation at controlled temperature (16-18°C) – ageing on fine lies for 2 months before bottling

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

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Appearance: Brilliant light pink colour.

Nose: Rich with a lot of red berries (cherry, raspberry, wild strawberry). On the second nose, seductive floral notes appear.

Palate: Rich, harmonious, well balanced, fruit driven with a long refreshing aftertaste.

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Food Matches: Drink as an aperitif, or with a nice grilled fish or meat seasoned with “Herbs de Provence”. It reveals all his flavours with scallops. It is also a good partner to any Asian and Moroccan dish. Serve between 8°C and 10°C.

Wine list comments: It's a well balanced wine, fresh and lively. As a partner to all circumstances, it may accompany you from the appetizer until the cheese.

Awards: **Gold Medal : Drink Pink Vino 2017- Colorado, USA – 2016 Vintage**

Bronze Medal : International Wine Challenge 2017 – UK – 2016 vintage.

Silver Medal: The Global Rose Masters 2017- The Drink Business – London, UK – 2016 vintage.

Silver Medal: Concours Mondial de Bruxelles May 2017, 5-7. Valladolid, Spain – 2016 vintage

Silver Medal : WSWA Wine & Spirits Competition. April 2017, 18-21. Miami – Florida, USA – 2016 vintage

94 points/Finalist/Great Value – Ultimate Wine Challenge 2016 – USA – 2015 vintage

Double Gold Medal Best Rose – Wine Tasting Competition (WSWA) 2016 – USA – 2015 vintage

Gold Medal – www.thefiftybest.com – USA (2014 vintage)

92 points – “Excellent, Highly Recommended!”-Ultimate Wine Challenge 2015-USA (2014 vintage)

Press Review: Recommended – Mad Hungry, Lucinda Scala Quinn – 2016 (vintage 2015)

Best Buy – Wine & Spirit Magazine – USA (2014 vintage)

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