

BARTON & GUESTIER

DEPUIS 1725

PINOT NOIR

ILE DE BEAUTE
INDICATION GEOGRAPHIQUE PROTEGEE


2017


 *The star grape variety of Burgundy gives also its best in Corsica!*

PRODUCTION


Region: Corsica Island in the Mediterranean sea

Grape Varieties: 100% Pinot Noir

 Soil : A wide variety of soils such as sand, clay, chalk, schist, gravel and pebbles.

 Climate : Mediterranean climate, very windy with high temperatures and exceptional sun. Wide temperature range between cool nights and warm days, ideal for the maturation of the Pinot Noir.


Vinification: De-stalked grapes – Cold pre-fermenting maceration for 3 days to extract complex aromas (at 12°C) and under CO2 protection- Alcoholic fermentation in vats with punching of the cap twice a day (temperature carefully controlled to reach 27°C at the end of the fermentation).


 Malolactic fermentation in vats.

Available format: 75cl

DEGUSTATION

Ruby red with violet hues.

 Intense nose of red cherry combined with seductive mocha, vanilla and spicy notes.

 Soft on the palate with velvety tannins, dominated by notes of kirsch and spices.

 Mediterranean dishes, pizza, paella, risotto.
Best served between 14°C and 16°C (57-61°F).

AWARDS

Prix des Vinalies- Vinalies Nationales 2015- France – 2014 vintage
Silver Medal- Prague Wine Competition 2015- Czech Republic – 2013 vintage



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