



Barton & Guestier 'Les Roches Noires' Châteauneuf-du-Pape

The Facts

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| Producer | Barton & Guestier |
| Winemaker | Laurent Prada |
| Varietal(s) | Grenache, Syrah, Mourvèdre |
| Country / Region | France, Châteauneuf du Pape |
| Vintage | 2022 |
| ABV | 14.5% |
| Residual Sugar | 1.9 g/l |
| Case Size | 6 x 75cl |
| Oak Treatment | Aged in French Oak barrels for up to 24 months. |
| Other Varietals Available? | Yes |

Product Information

The company's founder, Thomas Barton left his native Ireland in the beginning of the 18th century and emigrated to Bordeaux when he was just 30 years old. As a true adventurer he founded his wine-shipping company in 1725. Very quickly, his efforts brought an unbelievable level of prosperity and by 1747, Thomas Barton was considered Bordeaux's number one shipper and his loyal clients nicknamed him "French Tom". He was the first shipper to have his own wine estates. In 1802 Hugh Barton, his grandson and successor, teamed up with Daniel Guestier, a French trader, to create Barton & Guestier which is today the oldest wine merchant established in Bordeaux.

Tasting Notes

Deep cherry red in colour with a complex nose of ripe blueberry and plum and licorice hints. Rich on the palate, mixing the character of the fruit with the warmth of the spices, leading onto a round finish with lively notes of mint.

Food Match

Delicious with spicy food, stew, game and cheese.

Wine Style

Red

Wine Suitability

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|-------------------|-----------|
| Vegetarian | Yes |
| Vegan | Yes |
| Allergens | Sulphites |