



Les Vignerons de Buzet – Since now almost 10 years, our coop. is gradually moving towards a viticulture that reconciles the best technology, respect for Humans and the environment.

Our promise: « *Make good wine at the best price for the customer in the best conditions for those whose living it is with total respect for Humans and Nature* ».

BARON D'ARDEUIL Appellation Buzet Contrôlée



Vintages : 2015



Varieties :

Merlot, Cabernet Franc, Cabernet Sauvignon.



Terroir :

Clay-limestone, gravel and clay-sand



Wine-making :

Drastic plot selection is carried out before harvesting and the grapes are then picked only once they have reached the best possible ripeness levels. The winemaking methods are traditional with a constant focus on preserving the "fruit" flavours and making a powerful sensation on the palate, long-lasting but not aggressive.



Wine-tasting :

The bouquet rolls out its ripe fruit scents, set off nicely by hints of oak and vanilla. The sensation on the palate is powerful and the tannic structure pronounced but pleasantly mellow.



Ideal drinking temperature: 16°-17°c



Serving suggestions :

In a carafe to bring out the best of its aromas - from start to finish of the meal.



Wine growing that respects both Man and Nature.



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