



PAR-System  
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## Bargylus Rouge Domaine de Bargylus rated 15.02.2020

### Award: Gold

|                                |   |   |   |   |   |   |   |   |   |    |   |    |
|--------------------------------|---|---|---|---|---|---|---|---|---|----|---|----|
| <b>Total points</b>            | <b>90</b>   |   |   |   |   |   |   |   |   |    |   |    |
| ID                             | <b>43658</b>  |   |   |   |   |   |   |   |   |    |   |    |
| Vintage                        | <b>2013</b>   |   |   |   |   |   |   |   |   |    |   |    |
| Primary grape / grape varietie | <b>Syrah / Cabernet Sauvignon, Merlot</b>   |   |   |   |   |   |   |   |   |    |   |    |
| Quality                        |   |   |   |   |   |   |   |   |   |    |   |    |
| Country - region               | <b>Syrien - Ugurit (Latakia)</b>  |   |   |   |   |   |   |   |   |    |   |    |
| Alcohol in vol. %              | <b>14.50</b>  |   |   |   |   |   |   |   |   |    |   |    |
| Residual sugar in g/l          |   |   |   |   |   |   |   |   |   |    |   |    |
| Acid in g/l                    |   |   |   |   |   |   |   |   |   |    |   |    |
| Aged in                        | <b>Barrique</b>   |   |   |   |   |   |   |   |   |    |   |    |
| Sulphur free/total in mg/l     |   |   |   |   |   |   |   |   |   |    |   |    |
| Faultless                      | <b>yes</b>  |   |   |   |   |   |   |   |   |    |   |    |
| Fault                          |   |   |   |   |   |   |   |   |   |    |   |    |
| Form of maturation             |   |   |   |   |   |   |   |   |   |    |   |    |
| reductive - - - oxidative      | <table border="1" style="display: inline-table;"> <tr><td>0</td><td>1</td><td>2</td><td>3</td><td>4</td><td>5</td><td>6</td><td>7</td><td>8</td><td>9</td><td>10</td></tr> </table> | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8  | 9 | 10 |
| 0                              | 1   | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |   |    |
| modern - - - traditionel       | <table border="1" style="display: inline-table;"> <tr><td>0</td><td>1</td><td>2</td><td>3</td><td>4</td><td>5</td><td>6</td><td>7</td><td>8</td><td>9</td><td>10</td></tr> </table> | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8  | 9 | 10 |
| 0                              | 1   | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |   |    |

**analysis - intensity assessment**

|                          | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|--------------------------|---|---|---|---|---|---|---|---|---|---|----|
| Clarity                  |   |   |   |   |   |   |   |   |   |   | ■  |
| Violet - Red - Brown     |   |   |   | ■ |   |   |   |   |   |   |    |
| Color intensity          |   |   |   |   |   |   |   |   |   | ■ |    |
| fruity                   |   |   |   |   |   |   |   |   | ■ |   |    |
| spicy                    |   |   |   |   |   |   |   |   |   | ■ |    |
| phenolisch               |   |   |   |   |   | ■ |   |   |   |   |    |
| Brombeermarmelade        |   |   |   |   |   |   |   |   |   | ■ |    |
| Oregano                  |   |   |   |   |   | ■ |   |   |   |   |    |
| Intensity                |   |   |   |   |   |   |   |   |   | ■ |    |
| Sweet                    |   | ■ |   |   |   |   |   |   |   |   |    |
| Sour                     |   |   |   |   |   |   |   |   |   | ■ |    |
| Salty, mineral / extract |   |   |   |   |   |   |   |   |   |   | ■  |
| Bitter                   |   |   |   | ■ |   |   |   |   |   |   |    |
| Phenole / tannin         |   |   |   |   |   |   |   |   |   |   | ■  |
| Astringency              |   |   |   | ■ |   |   |   |   |   |   |    |
| Alcohol impression       |   |   |   |   |   |   |   |   |   |   | ■  |
| CO <sup>2</sup>          |   |   |   |   |   |   |   |   |   |   | ■  |
| Intensity / volume       |   |   |   |   |   |   |   |   |   |   | ■  |
| Length / finish          |   |   |   |   |   |   |   |   |   |   | ■  |
| Balance                  |   |   |   |   |   |   |   |   |   |   | ■  |

**ranking - quality assessment**

|  | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|--|---|---|---|---|---|---|---|---|---|---|----|
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |
|  |   |   |   |   |   |   |   |   |   |   | ■  |

|                   |   |   |   |   |   |   |   |   |   |    |   |    |
|-------------------|---|---|---|---|---|---|---|---|---|----|---|----|
| exaltation        |   |   |   |   |   |   |   |   |   |    |   |    |
| little - - - much | <table border="1" style="display: inline-table;"> <tr><td>0</td><td>1</td><td>2</td><td>3</td><td>4</td><td>5</td><td>6</td><td>7</td><td>8</td><td>9</td><td>10</td></tr> </table> | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8  | 9 | 10 |
| 0                 | 1   | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |   |    |

Potential **2025**