

BARTON & GUESTIER

DEPUIS 1725

MUSCADET SEVRE-ET-MAINE 2018

PRODUCTION

Appellation Muscadet Sèvre-et-Maine Contrôlée

Region: Situated in the Loire Valley, in the region where the Loire river meets the sea, southeast of the city of Nantes.

Grape Variety: 100% Melon de Bourgogne.



Soil: Clay.



Oceanic climate, mild with lots of rain.

Vinification: Crushing of the grapes – alcoholic fermentation at 20°C / 68°F – partial malolactic fermentation.



Ageing in vats.

Format Available: 75cl.

TASTING

👁️ Bright yellow with green highlights.

🍷 Delicate nose with white flower aromas combined with a hint of grapefruit (lemon).

👄 Lively and mineral on the palate with a refreshing finish.



Seafood, grilled fish, goat cheese.

Best served between 8°C and 10°C / 46°F and 50°F.

THIS WINE IS VEGAN FRIENDLY

AWARDS

Seal of Approval – International Wine Challenge UK 2005



Les Grandes Perlières

“les Grandes Perlières” refers to the perfect pairing between our wine and seafood, especially oysters, famous for their iodized flavors..



B&G

Enjoy our quality responsibly

www.barton-guestier.com

