

# BARTON & GUESTIER

DEPUIS 1725


## VOUVRAY 2018


### PRODUCTION

Appellation Vouvray Contrôlée

Region: Situated in the Loire Valley near the town of Tours.

Grape Variety: 100% Chenin Blanc.

 Soil: Clay and limestone base with sandy patches, where Chenin gives its best


 Oceanic and continental climate.


Vinification: Pressing of the grapes and overnight settling.


 Control of the alcoholic fermentation in vats to preserve residual sugar.


Format Available: 75cl.

### TASTING

 Brilliant clear yellow.

 Seductive nose with lovely fruit aromas (pear, pineapple) and delicate floral notes.

 Smooth on the palate with a nice refreshing finish.

 Aperitif, smoked fish, Asian dishes, creamy cheese.  
Best served between 8°C and 10°C / 46°F and 50°F.

**THIS WINE IS VEGAN FRIENDLY**

### AWARDS

Bronze Medal – Decanter 2020 – 2018 vintage

Silver Medal – Decanter 2019 – UK – 2018 vintage

Bronze Medal – The International Wine Challenge 2019 – UK – 2018 vintage

Vivino 2017 Wine Style Award – Loire Valley – Chenin Blanc Category – Denmark

Vivino's 2017 Wine Style Awards recognize the best wines on the planet: n°1 selling vouvray in the USA; Wine Enthusiast – Best Buy; Double Gold Medals: NYW&S Competition.

Bronze Medal- The International Wine Challenge 2019- HK



### Les Petites Parcelles

*Our Vouvray comes from small plots located on the hillsides and plateau overlooking the Loire, also called «the royal river».*



# B&G

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