



Barton & Guestier
DEPUIS 1725

M de Magnol Blanc 2016



M de Magnol Blanc is a special selection made by the Barton & Guestier winemakers team on the prestigious Bordeaux appellation. This cuvee pays homage to Barton & Guestier three centuries experience in this winemaking area.

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Classification: Appellation Bordeaux Contrôlée.

Area: Single estate vineyard

Grape Varieties: 100% Sauvignon Blanc.

Soil: Sandy soil layered with gravel and crumbled limestone.

Climate: Oceanic, mild and humid.

Vinification: Skin contact maceration – low temperature fermentation, with a small part of wine ageing in new oak barrels. Between 3 and 6 months of ageing in new oak barrels with stirring.

Viticulture: Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes. Night picking of the grapes.

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Appearance: Bright, pale yellow color.

Nose: Fine nose with lots of fresh white and exotic fruits (pear, quince, pineapple, passion fruit) combined to delicate white flowers notes.

Palate: Lively and crisp on the palate with volume on the middle palate and a long refreshing and fruity (citrus) aftertaste.

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Food matches: Seafood, fish dishes, sushis or as an aperitive. Best served between 10°C and 12°C.

Wine list A modern wine. It has a perfect balance between crispness and richness with complex and
comments: persistent flavors on the palate.

Awards : To come

Press Review :

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTE. CONSOMMEZ AVEC MODERATION.