

BARTON & GUESTIER

DEPUIS 1725


BORDEAUX BLANC 2019


PRODUCTION

Appellation Bordeaux Blanc Contrôlée

Region: Vineyard located in the Entre Deux Mers and in the eastern part of the Department.

Grape Varieties: 80% Sauvignon Blanc, 20% Semillon.

 Soil: Sandy soil layered with gravel and crumbled limestone.


 Oceanic and mild climate.


Vinification: Skin contact maceration – low temperature fermentation.


 Ageing: 50% vinified on oak, 50% in vats.


Format Available: 75cl.

TASTING

 Straw yellow with green highlights.

 Intense and complex nose of tropical fruits aromas (mango, passion fruit, pineapple) and vanilla notes.

 Nice lively and rich attack with a citrus note on the aftertaste.

 Aperitif, seafood, fish dishes.
Best served between 10°C and 12°C / 50°F and 54°F.

THIS WINE IS VEGAN FRIENDLY

AWARDS

- Gold Medal – Japan Wine Challenge – 2019 vintage
- Bronze Medal – Decanter 2020 – 2019 vintage
- Wine Spectator -87 points- 2019
- Great Value / 89 points – Ultimate Wine Challenge 2019 – USA – 2017 vintage
- Silver Medal – SMV Canada 2018 – 2017 vintage
- Silver Medal – Cathay Pacific – Hong Kong International W&S 2018 – 2017 vintage
- 88/100 Best Buy – Wine Enthusiast USA 2017 – 2017 vintage
- Silver Medal – WSWA Wine & Spirit Competition USA 2017 – 2016 vintage
- Gold Medal – Gilbert & Gaillard France – 2016 vintage



Petite Nancy

Named after Daniel Guestier's daughter, La Petite Nancy was a famous ship exporting B&G wines throughout the world.



B&G

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