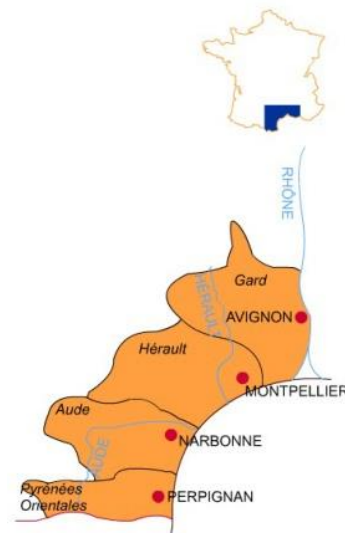




**Barton & Guestier**  
DEPUIS 1725



## La Gardie Sauvignon Blanc 2014



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**Classification:** IGP Pays d'Oc

**Region:** Languedoc Roussillon (750 000 acres) along the Mediterranean sea

**Grape Varieties:** Sauvignon Blanc 100%

**Soil:** Well balance silty and sandy clay with some pebble

**Climate:** Mediterranean, the climate is very windy with high temperature and exceptional sun for great maturation of the grapes. It provides optimum maturation and makes wines that are rich and concentrated. The proximity of the Mediterranean sea insures freshness during the night and good level of moisture.

**Vinification:** Night and morning harvest. Gentle crushing of the grapes - Rapid and light pressing – Long cold stabilization of the must at a very low temperature to enhance the aromas - Controlled alcoholic fermentation in vats (16-18°) – Maturation with stirring of the lees

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

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**Appearance:** Pale straw yellow color

**Nose:** Intense, fresh, developing strong exotic fruits aromas and flattering notes of white flowers.

**Palate:** Crisp and well-balanced with a refreshing aftertaste.

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**Food Matches:** Seafood, grilled fish, goat's cheese, salads, pastas, as an aperitif – Best between 10°C and 12°C.

**Wine list comments:** An elegant wine with lots of varietal character. The flavour is crisp, with good, refreshing aftertaste.