


BARTON & GUESTIER

DEPUIS 1725

SAUVIGNON BLANC

COTES DE GASCOGNE
INDICATION GEOGRAPHIQUE PROTEGEE


2020


 *The famous grape variety renowned to produce the most refreshing wines!*

PRODUCTION


Region: Equally distant from the Atlantic Ocean and the Pyrenees, the vineyard is located in a country of rolling hills.

Grape Variety: 100% Sauvignon Blanc.

 Soil: Gravelly soil.

 Climate: Coming from Gascony, between the Atlantic Ocean and the Pyrenees mountains. The oceanic climate and gravelly soil allow this region to produce the best Sauvignon Blanc in France. To preserve the finesse of the aromas, the grapes are harvested during the night, the fermentation is carried out at low temperature and the wine is aged on fine lees.

Vinification: Night harvest – immediate protection of the crop with carbonic snow to protect the aromas – strict settlings – dedicated Sauvignon Blanc vinification process to enhance aromas: Selection of the yeasts – average of 12 hours for skin contact – gentle pressing of the berries – alcoholic fermentation at low temperature (18° C / 65°F).


 Ageing on fine lees with gentle stirring.


Available format: 75cl.

DEGUSTATION

 Pale straw yellow with green highlights.

 Intense nose with strong pink grapefruit and exotic fruits aromas (pineapple).

 Full of fruits on the palate, with a nice freshness and a lemony aftertaste.

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

THIS WINE IS VEGAN FRIENDLY

AWARDS

Bronze Medal – Global Sauvignon Masters 2020 – UK – 2019 vintage
Silver Medal – Concours Mondial de Bruxelles 2020 – Czech Republic – 2019 vintage
Silver Medal – Concours Mondial de Bruxelles 2018 – Belgium – 2017 vintage
Commended – International Wine Challenge 2016 – UK – 2015 vintage
Bronze Medal – Japan Wine Challenge 2014 – Japan – 2013 vintage



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