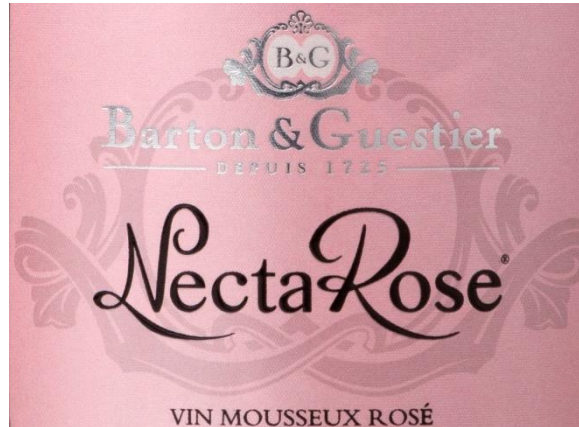




Barton & Guestier
DEPUIS 1725



B & G NectaRose



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Classification: Sparkling wine – Vin Mousseux

Grape Varieties: Muscat

Soil: Clay and limestone

Climate: Mediterranean, very windy with high temperatures and exceptional sun

Vinification: Crushing and pressing of the grapes – Controlled alcoholic fermentation at low temperatures - Second fermentation in vats – Fining and bottling

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Appearance: Bright rosé colour, persistent mousse, numerous and fine bubbles.

Nose: Fruity scents with red fruits aromas of strawberry

Palate: Well balanced and aromatic flavours with acidulous notes on the finish.

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Food Matches: Ideal as a cocktail or an aperitif, perfect with canapés and red fruits desserts– Best served between 5°C and 6°C (40-45°F)

Wine list comments: Easy drinking wine, fresh and pleasant.