

BARTON & GUESTIER

DEPUIS 1725

SPARKLING EXTRA DRY

PRODUCTION

Region : Vineyards located in Languedoc and Loire.

 Grape Variety : 100% France. Ugni Blanc, Terret Bourret, Chardonnay


 Climate : Mediterranean and Atlantic.


 Vinification and ageing : in stainless steel vats at low temperature.


Format available : 75cl.

DEGUSTATION

 Yellow with green reflections with a fine foam.

 Very aromatic nose of white and yellow fruits with hints of peach.

 Well balanced on the fruit, with a long and fresh aftertaste. Easy to drink fresh and pleasant.

 Ideal as an aperitif, or with fruit based desserts.
Best served between 5°C and 6°C.



B&G

Enjoy our quality responsibly

www.barton-guestier.com

