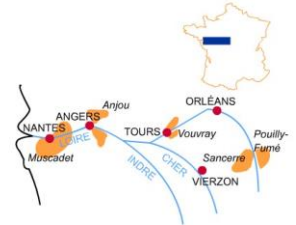




Barton & Guestier
DEPUIS 1725



B&G Sparkling Chardonnay



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Classification: Premium French Sparkling Wine

Region: Blend of wines coming from Ardèche, region located in the south east of France (Rhône Alpes region)

Grape Varieties: 100% Chardonnay

Soil: Schist, chalk and clay

Climate: Mediterranean, windy with high temperature and sunshine

Vinification: Crushing of the grapes – Controlled alcoholic fermentation - Second fermentation in vats – 3 months of ageing in vats on the lees to get more volume and enhance a good aromatic complexity - Fining and bottling

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

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Appearance: Straw yellow with golden highlights. Fine and regular bubbles.

Nose: Intense and perfumed, dominated by fruity aromas (peach, apricot). Flattering citrus notes appear when agitated.

Palate: Fine and elegant on the palate. Upheld by a good acidity, this flavourful well balanced wine has a long and refreshing finish dominated by white fruits. An enjoyable wine!

**P
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Food Matches: Ideal as an aperitif – Best between 5°C and 6°C.

Wine list comments: Easy drinking wine, fresh and pleasant. Enjoyable anytime, anywhere! Very good as an aperitif.

- Awards:**
- **SILVER MEDAL / 89 POINTS PLUS - The Global Sparkling Masters 2017**
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 - **SILVER MEDAL / 85 POINTS PLUS - The Global Sparkling Masters 2016**
 - **GOLD MEDAL – Slovakia Wine Competition 2012**
 - **GOLD MEDAL – Slovakia Wine Competition 2011**
 - **BEST BUY – Wine Enthusiast – June 2011**
 - ***Silver Medal – NOFFLA – Irish Wine Show 2010-2011**
 - **Big Challenge “Espumantes” 2009 – Rating: 87 / 100 – Brazil**