

BARTON & GUESTIER

DEPUIS 1725

ORIGINAL

SAUVIGNON BLANC 2022

PRODUCTION

Vin de France

Region: Loire Valley.

Grape Variety: 100% Sauvignon Blanc.

 Soil: Clay and limestone, 3% slope.

 Oceanic climate, mild and humid.

Vinification: Skin contact for one part of the harvest – vertical pressing to enhance quality – controlled fermentation in stainless steel vats without oxygenation - ageing on fine lees with gentle stirring for 5 months.

Viticulture: Organically grown grapes, double Guyot pruning method, careful selection and no interference in the natural ripening of the grapes. Low yield (30 hl/ha).

Format Available: 75cl.

TASTING

 Pale straw colour with green highlights.

 Rich with intense aromas of tropical fruits (pineapple) and white flowers (jasmine) on the second nose.

 At the same time round and crisp on the palate, aromatic, harmonious, with a long and refreshing aftertaste.

 Seafood, salmon, goat cheese or as an aperitif. Best served between 10°C and 12°C.

AWARDS

Bronze Medal – Global Organic & Vegan Masters 2023 – vintage 2022



HEALTH & ENVIRONMENT

- * Organic wine
- * No sugar added after vinification
- * Vegan friendly
- * Right weight bottle
- * Aluminium based cap
- * Paper fibres coming 100% from the cotton industry



Enjoy our quality responsibly

www.barton-guestier.com



B&G