

# BARTON & GUESTIER

DEPUIS 1725

## MUSCADET SEVRE-ET-MAINE 2021

### PRODUCTION

Appellation Muscadet Sèvre-et-Maine Contrôlée

Region: Situated in the Loire Valley, in the region where the Loire river meets the sea, southeast of the city of Nantes.

Grape Variety: 100% Melon de Bourgogne.

 Soil: Clay.

 Oceanic climate, mild with lots of rain.

Vinification: Crushing of the grapes – alcoholic fermentation at 20°C / 68°F – partial malolactic fermentation.

 Ageing in vats.

Format Available: 75cl.

### TASTING

 Bright yellow with green highlights.

 Delicate nose with white flower aromas combined with a hint of grapefruit (lemon).

 Lively and mineral on the palate with a refreshing finish.

 Seafood, grilled fish, goat cheese.  
Best served between 8°C and 10°C / 46°F and 50°F.

### AWARDS

Bronze Medal – Cathay HK International Wine & Spirit Competition 2021 – 2020 vintage  
Seal of Approval – International Wine Challenge UK 2005



### Les Grandes Perlières

*“les Grandes Perlières” refers to the perfect pairing between our wine and seafood, especially oysters, famous for their iodized flavors..*

# B&G



#### Health and Environment

Suitable for vegan

Enjoy our quality responsibly

[www.barton-guestier.com](http://www.barton-guestier.com)

