

BARTON & GUESTIER

DEPUIS 1725


SANCERRE 2022


PRODUCTION

Appellation Sancerre Contrôlée


Region: Situated at the east end of the Loire Valley, on the left bank opposite Pouilly sur Loire (Pouilly Fumé).

Grape Variety: 100% Sauvignon Blanc.

 Soil: Chalky limestone.


 Continental climate with cold and dry winters and hot and sunny summers.


Vinification: Pressing of the grapes- alcoholic fermentation at 20°C / 68°F.

 Ageing on lees in vats with oxygenation control.


Format Available: 75cl.

TASTING

 Pale yellow with green highlights.

 Expressive nose mixing intense aromas of flowers (acacia), white berries and exotic fruits (pineapple) with a touch of citrus (grapefruit).

 Fresh and lively attack evolving on a long mineral finish.

 Grilled fish, seafood, goat cheese.
Best served between 10°C and 12°C / 50°F and 54°F.

AWARDS

Silver Medal – Decanter 2021 – 2020 vintage
Commended – Decanter World Wine Awards 2020 – 2019 vintage
Silver Medal – Wine Tasting Competition USA 2016 – 2015 vintage
Rating 87 – Wine Enthusiast Buying Guide 2015



Les Caillottes

Les Caillottes refers to the richness of the stony and limestone soil, which gives our Sancerre all its typicity: very developed floral notes.

B&G



Health and Environment

High Environmental Value



Enjoy our quality responsibly

www.barton-guestier.com

