

# BARTON & GUESTIER

DEPUIS 1725


## VOUVRAY 2021


### PRODUCTION

Appellation Vouvray Contrôlée

Region: Situated in the Loire Valley near the town of Tours.

Grape Variety: 100% Chenin Blanc.

 Soil: Clay and limestone base with sandy patches, where Chenin gives its best


 Oceanic and continental climate.


Vinification: Pressing of the grapes and overnight settling.


 Control of the alcoholic fermentation in vats to preserve residual sugar.


Format Available: 75cl.

### TASTING

 Brilliant clear yellow.

 Seductive nose with lovely fruit aromas (pear, pineapple) and delicate floral notes.

 Smooth on the palate with a nice refreshing finish.

 Aperitif, smoked fish, Asian dishes, creamy cheese.  
Best served between 8°C and 10°C / 46°F and 50°F.

### AWARDS

Silver Medal – Decanter 2023 – Vintage 2021



## Les Petites Parcelles

*Our Vouvray comes from small plots located on the hillsides and plateau overlooking the Loire, also called «the royal river».*

# B&G



### Health and Environment

Suitable for vegan

Enjoy our quality responsibly

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

