

BARTON & GUESTIER

DEPUIS 1725

CREMANT DE BORDEAUX


PRODUCTION

Appellation Crémant de Bordeaux Contrôlée

Region : Vineyards located in the Entre Deux Mers region and east of the Gironde department.

Grape variety : 55% Cabernet Franc, 45% Sémillon.


 Soil : clay-limestone, gravels and sand.


 Oceanic and temperate climate.


Vinification : Hand – picking - Pre fermentation maceration – alcoholic fermentation conducted at low temperature (18°C) – 2nd fermentation in bottle (Traditional Method) with ageing for 12 months.


Format available : 75cl.

TASTING

 Beautiful pale yellow colour with brilliant reflections, its fine bubbles reveal a foam that is both light and persistent.

 On the nose it develops aromas of white flesh fruits and citrus enhanced by brioche and vanilla notes.

 On the palate it is powerful with a nice balance where freshness and smoothness mix. The long and elegant finish is obtained thanks to a careful aging and a unique liqueur, which illustrate the know-how of Barton & Guestier.

 Aperitif, fruit and chocolate desserts.
Best served between 6°C and 8°C.

AWARDS

- Bronze Medal – Global Sparkling Masters 2023
- Bronze Medal – Bettane & Desseauve Prix Plaisir competition 2020
- Bronze Medal – Global Sparkling Masters 2020
- Silver Medal – Effervescents du Monde 2022



B&G

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