

BARTON & GUESTIER

DEPUIS 1725

SAUTERNES Grand Vin de Bordeaux 2020

PRODUCTION

Appellation Sauternes Contrôlée

Region: Located at 40km to the south-east of Bordeaux, surrounded by the Graves region.

Grape Varieties: 90% Sémillon, 10% Sauvignon Blanc.



Soil: Gravel, chalk and clay.



Oceanic micro-climate due to a tributary of the Garonne river, the Ciron, which crosses the area and contributes to the spread of a noble rot, the Botrytis.

Vinification: Picking berry by berry as only the rotten (noble rot) ones are taken – pressing of the berries – alcoholic fermentation



Partly aged in oak.

Format Available: 75cl.

TASTING



Brilliant golden color.



Complex, fine and elegant nose with pineapple and apricot aromas combined with notes of acacia and honey.



Smooth, persistent and fruity on the palate (candied orange).



Aperitif, foie gras, melon, roasted poultry, blue cheese.

Best served between 8°C and 10°C / 46°F and 50°F.*

THIS WINE IS VEGAN FRIENDLY

AWARDS

Gold Medal – Concours Gilbert & Gaillard 2022 – 91 points – 2020 vintage



Nectar d'Or

Our Sauternes « Nectar d'Or » refers to the divine beverage and its unique golden color.



B&G

Enjoy our quality responsibly

www.barton-guestier.com

