

# BARTON & GUESTIER

DEPUIS 1725


## BORDEAUX BLANC 2022


### PRODUCTION

Appellation Bordeaux Blanc Contrôlée


Region: Vineyard located in the Entre Deux Mers and in the eastern part of the Department.

Grape Varieties : 80% Sauvignon Blanc, 20% Sémillon.

 Soil: Sandy soil layered with gravel and crumbled limestone.


 Oceanic and mild climate.


Vinification: Skin contact maceration – low temperature fermentation.


 Ageing: 50% vinified on oak, 50% in vats.


Format Available: 75cl.

### TASTING

 Straw yellow with green highlights.

 Intense and complex nose of tropical fruits aromas (mango, passion fruit, pineapple) and vanilla notes.

 Nice lively and rich attack with a citrus note on the aftertaste.

 Aperitif, seafood, fish dishes.

Best served between 10°C and 12°C / 50°F and 54°F.

### AWARDS

Bronze Medal – IWC 2023 – Vintage 2022

Bronze Medal – Decanter 2023 \_ vintage 2022



### Petite Nancy

*Named after Daniel Guestier's daughter, La Petite Nancy was a famous ship exporting B&G wines throughout the world.*



#### Health and Environment

Suitable for vegan

Enjoy our quality responsibly

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



# B&G