BARTON&GUESTIER

DEPUIS 1725

BORDEAUX BLANC

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

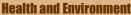
Bronze Medal – IWC 2023 – Vintage 2022 Bronze Medal – Decanter 2023 _ vintage 2022



Petite Nancy

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





Suitable for vegan

Enjoy our quality responsibly

www.barton-guestier.com

