


BARTON & GUESTIER

DEPUIS 1725

CHARDONNAY

PAYS D'OC INDICATION GEOGRAPHIQUE PROTEGEE

2022


 The exotic aromas and roundness of this grape variety are known and appreciated over the world.


PRODUCTION




Region: Languedoc Roussillon (750 000 acres) along the Mediterranean Sea.

Grape Variety: 100% Chardonnay.

 Soil: A wide variety of soils such as sand, clay, chalk, schist, gravel and pebbles.


 Climate: Selection of vines located in the coolest areas of the Languedoc region near Limoux (wide temperature range between cool nights and warm days) and in the Gard region where the weather is warmer. The wine combines the strength and the freshness of the Limoux terroir with the elegance and creaminess of the Gard terroir.


Vinification: Night and morning harvest. Gentle crushing of the grapes – short maceration on the skin (between 6 and 12 hours) in order to get aromatic complexity – light pressing – pre-fermenting oxygenation of one part of the Chardonnay to keep freshness – controlled Alcoholic fermentation in vats (18-20°C / 65-68°F).


 Maturation with stirring of the lees.


Available formats : 75cl et 37.5cl.

DEGUSTATION

 Straw gold yellow.

 Fine and elegant nose mixing white fruit aromas (pear, quince) with vanilla notes.

 Fruit driven on the palate, the attack is fresh, followed by a round and supple texture. Flattering oaky notes appear on the aftertaste.

 White meat, poultry, salads and pasta.
Best served between 10°C and 12°C / 50°F and 54°F.

AWARDS

Silver Medal – Chardonnay du Monde 2023 – Vintage 2022



Health and Environment

Light weight bottle

Suitable for vegan

B&G

Enjoy our quality responsibly

www.barton-guestier.com

