


BARTON & GUESTIER

DEPUIS 1725

SPARKLING ALCOHOL REMOVED

PRODUCTION

 Grape Variety: 100% Muscat

 Mediterranean, very windy with high temperatures and exceptional sun

Vinification: Traditional winemaking process: selection of the finest Muscat grapes, crushing, pre-fermentation to extract the more aromas and low-temperature fermentation at 60°F to preserve the aromas.


 Ageing: 100% in controlled temperature vats.


Dealcoholization: Using a unique craft filtration technique named Reverse Osmosis: the natural aromatic and nutrient components existing in the wine are extracted and preserved before the alcohol is evaporated, allowing the alcohol removed wine to keep its integrity intact maintaining its original bouquet, character, color, and flavors.


Format Available: 75cl.

TASTING

 Nice white-gold colour.

 Intense and aromatic nose typical of the Muscat grape variety, combining delicate floral and fruity notes.

 Numerous fine bubbles. Well balance with a long and refreshing finish.
An enjoyable drink!

 Ideal as an aperitif
Best served between 5°C and 6°C / 41°F and 43°F.

THIS SPARKLING IS VEGAN FRIENDLY

AWARDS

Silver Medal – 90 Points – IWSC Low & No Alcohol 2023
Silver Medal – Global Sparkling Masters 2023



B&G

Enjoy our quality responsibly

www.barton-questier.com
