

BARTON & GUESTIER

DEPUIS 1725

SANCERRE 2019


PRODUCTION

Appellation Sancerre Contrôlée

Region: Situated at the east end of the Loire Valley, on the left bank opposite Pouilly sur Loire (Pouilly Fumé).

Grape Variety: 100% Sauvignon Blanc.

 Soil: Chalky limestone and flint stones.

 Continental climate with cold and dry winters and hot and sunny summers.


Vinification: Pressing of the grapes- alcoholic fermentation at 20°C / 68°F.

 Ageing on lees in vats with oxidation control.


Format Available: 750 ml

TASTING

 Pale yellow with green highlights.

 Expressive nose mixing intense aromas of flowers (acacia), white berries and exotic fruits (pineapple) with a touch of citrus (grapefruit).

 Fresh and lively attack evolving on a long mineral finish.

 Grilled fish, seafood, goat cheese.
Best served between 10°C and 12°C / 50°F and 54°F.

AWARDS

Silver Medal – Wine Tasting Competition USA 2016 – 2015 vintage
Rating 87 – Wine Enthusiast Buying Guide 2015



Les Silices

Les Silices refer to the soil composed of siliceous limestone rocks which bring lots of vivacity to our Sancerre.

B&G



Enjoy our quality responsibly
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