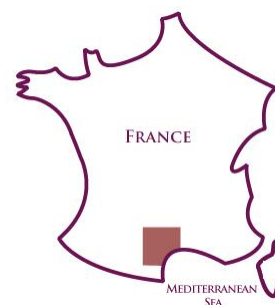




Barton & Guestier
DEPUIS 1725

BISTRO Sauvignon Blanc 2019



In France, it is a tradition to meet in a local brasserie or bistro, to chat, have a drink or dine together. B&G Bistro has all the qualities required of a good bistro wine: delicious, fun and a perfect accompaniment to different dishes and flavours.

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Classification: Vin de France

Region: South of France

Varietals: 100% Sauvignon Blanc

Soil: Gravel

Climate: Oceanic, warm and humid

Vinification: Vinification process dedicated to Sauvignon Blanc to enhance the aromas: selection of yeasts – 12 hours on average for contact with the skin – gentle pressing of the berries – alcoholic fermentation at low temperature (18°C) – ageing on fine lees with light mixing.

Viticulture: Low yields, manual maintenance, rigorous selection and minimal interference in the natural ripening of the grapes.

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Appearance: Pale straw yellow colour with green reflections.

Nose: Flattering nose with strong aromas of pink grapefruit and exotic fruits.

Palate: Lively on the palate, explosion of fruit with a nice freshness and a lemony finish.

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Food and wine: Perfect to enjoy alone as an aperitif, with seafood and grilled fish. To be served between 10°C and 12°C.