## 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: 90% Sauvignon Blanc, 10% 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.

THIS WINE IS VEGAN FRIENDLY

#### **AWARDS**

Bronze Medal - Decanter 2021 - 2020 vintage

Bronze Medal – International Wine Challenge 2020 – 2019 vintage
Gold Medal – Japan Wine Challenge – 2019 vintage
Bronze Medal – Decanter 2020 – 2019 vintage
Wine Spectator -87 points- 2019
Great Value / 89 points – Ultimate Wine Challenge 2019 – USA – 2017 vintage
Silver Medal – SMV Canada 2018 – 2017 vintage
Silver Medal – Cathay Pacific – Hong Kong International W&S 2018 – 2017 vintage
88/100 Best Buy – Wine Enthusiast USA 2017 – 2017 vintage
Silver Medal – WSWA Wine & Spirit Competition USA 2017 – 2016 vintage
Gold Medal – Gilbert & Gaillard France – 2016 vintage



### **Petite Nancy**

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





Enjoy our quality responsibly

www.barton-guestier.com