





Thomas BARTON RESERVE GRAVES BLANC 2021



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Barton & Guestier 87 Rue du Dehez. 33290 Blanquefort – France www.barton-guestier.com

INTRODUCTION:

This wine is the ultimate homage to Thomas Barton who came to Bordeaux from Ireland in 1725. He quickly became the most important wine merchant in Bordeaux having built a solid reputation among faithful customers all over Europe, who recognized his expertise and knowhow. The spirit of Thomas Barton has been perpetuated in this prestigious wine. The packaging reflects the classic elegance of the 18^{th} century: a typical "flacon bordelais" bottle – a short capsule – a long cork – and a sober label mentioning the name of the shipper and the appellation.

PRODUCTION:

Appellation: Appellation Graves Blanc Contrôlée.

Region: Situated between Bordeaux and Langon, on the left bank of the Garonne river.

Blend: 60% Sauvignon Blanc, 40% Sémillon.

Soil: Gravel.

Climate: Oceanic, mild and humid.

Viticulture: Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes. The grapes were hand harvested.

Winemaking: Controlled skin contact- pressing and short settling - alcoholic fermentation (50% in oak barrels and 50% in vats). Alcoholic fermentation made in oak contributes to a richer mouth-feel and develops volume and aromatic flavors into the wine – Ageing on the lees in American oak barrels with regular stirring for 2 to 3 months before bottling.

TASTING:

Sight: Bright straw yellow color with greenish hue.

Nose: Flattering nose with aromas of tropical fruits such as litchi and ripe pineapple. After swirling, the wine reveals sweet citrus notes like tangerine and kumquat.

Palate: Fresh and vibrant palate yet rich and opulent. Flavors of white blossom linger on the creamy finish.

PRACTICAL:

Food and wine: Seabass fillet with lobster coulis, gratin of salmon, sole and turbot. Serve between $10-12^{\circ}\text{C}$ / $50-54^{\circ}\text{F}$.

AWARDS:

Gold Medal – SMVC (Sélections Mondiales des Vins Canada) 2022 Gold Medal (91.5 pts) – Wine Luxe Magazine, Wai Shing Wine International (Hong Kong) 2022 This wine is vegan friendly.