



Barton & Guestier
DEPUIS 1725

B&G Sparkling Blanc de Blancs



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Classification: Sparkling wine produced in France

Grape Varieties: Ugni Blanc

Soil: Schist, chalk and clay

Climate: Mediterranean, very windy with high temperatures and exceptional sun

Vinification: Crushing and pressing of the grapes – Controlled alcoholic fermentation at low temperatures - Second fermentation in vats - Fining and bottling

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Appearance: Nice white-gold colour. Numerous fine bubbles.

Nose: Fruity and delicate nose with vinous nuances.

Palate: A very good balance between vinosity and roundness. Long and refreshing finish.
An enjoyable wine!

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Food Matches: Ideal as an aperitif – Best between 5°C and 6°C.

Wine list comments: Easy drinking wine, fresh and pleasant. Very good as an aperitif.