

BARTON & GUESTIER

DEPUIS 1725

SAUTERNES

Grand Vin de Bordeaux
2017

PRODUCTION

Appellation Sauternes Contrôlée

Region: Located at 40km to the south-east of Bordeaux, surrounded by the Graves region.

Grape Varieties: 80% Sémillon, 20% Sauvignon Blanc.



Soil: Gravel, chalk and clay.



Oceanic micro-climate due to a tributary of the Garonne river, the Ciron, which crosses the area and contributes to the spread of a noble root, the Botrytis.

Vinification: Picking berry by berry as only the rotten (noble rot) ones are taken – pressing of the berries – alcoholic fermentation



Partly aged in oak.

Format Available: 75cl.

TASTING



Brilliant golden color.



Complex, fine and elegant nose with pineapple and apricot aromas combined with notes of acacia and honey.



Smooth, persistent and fruity on the palate (candied orange).



Aperitif, foie gras, melon, roasted poultry, blue cheese.

Best served between 8°C and 10°C / 46°F and 50°F.*

THIS WINE IS VEGAN FRIENDLY

AWARDS

Approved by Gault & Millau – 2020 – 2017 vintage
Silver Medal / 91 points – Decanter World Wine Awards 2019 – 2017 vintage
“Selected” – Top 100 Today's Bordeaux USA 2013 – 2010 vintage
87/100 – Wine Enthusiast Buying Guide USA – 2013



Nectar d'Or

Our Sauternes « Nectar d'Or » refers to the divine beverage and its unique golden color.

B&G



Enjoy our quality responsibly

www.barton-guestier.com

