

# BARTON & GUESTIER

DEPUIS 1725


## BORDEAUX BLANC 2020


### PRODUCTION

Appellation Bordeaux Blanc Contrôlée

Region: Vineyard located in the Entre Deux Mers and in the eastern part of the Department.

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

# B&G



Enjoy our quality responsibly

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