



Barton & Guestier

DEPUIS 1725

Barton & Guestier is one of the oldest and most prestigious wine negociants in Bordeaux. The firm was established in 1725 by Thomas Barton, renowned négociant. Daniel Guestier was a reputed importer of Bordeaux wines into Baltimore, in the British colonies in America, and the one who delivered the wines of Bordeaux that President Thomas Jefferson had ordered from Barton.



MUSCADET SEVRE ET MAINE 2020

”Les Grandes Perlières”

AOC MUSCADET SEVRE ET MAINE

Barton & Guestier, owner of Château Magnol in the Bordeaux region, has vinified the most famous French Appellations for almost 3 centuries. “Les Grandes Perlières” refers to the perfect pairing between our wine and seafood, especially oysters, famous for their iodized flavors.



Appellation: AOC Muscadet Sèvre-et-Maine

Location: Situated in the Loire Valley, in the region where the Loire river meets the sea, southeast of the city of Nantes.

Grape Varieties: 100% Melon de Bourgogne

Tasting note: Bright yellow with green highlights. Delicate nose with white flower aromas combined with a hint of grapefruit (lemon). Lively and mineral on the palate with a refreshing finish.

Pairing: Seafood, grilled fish, goat cheese.

TECHNICAL INFO

Winemakers: Laurent Prada

Soil: Clay

Climate: Oceanic

Vines Age: 5-25 years

Harvest starting date: 18th September 2020

Viticulture: A challenging year, with a small harvest due to challenging weather conditions, including spring frost and a summer drought.

Winemaking: Crushing of the grapes – alcoholic fermentation at 20°C / 68°F – partial malolactic fermentation. Ageing in vats.



www.barton-guestier.com

