



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.



CHARDONNAY 2022

”Réserve”

AOC PAYS D’OC

Barton & Guestier, owner of Château Magnol in the Bordeaux region, has vinified the most famous French Appellations for almost 3 centuries. Our B&G Chardonnay Reserve is show the exotic aromas and roundness of this grape variety are known and appreciated over the world.



Appellation: IGP Pays d’Oc

Location: Languedoc Roussillon (750 000 acres) along the Mediterranean Sea.

Grape Varieties: 100% Chardonnay

Tasting note: Straw gold yellow. Fine and elegant nose mixing white fruit aromas (pear, quince) with vanilla notes. Fruit driven on the palate, the attack is fresh, followed by a round and supple texture. Flattering oaky notes appear on the aftertaste.

Pairing: White meat, poultry, salads and pasta.

TECHNICAL INFO

Winemakers: Laurent Prada

Soil: A wide variety of soils: sand, clay, chalk, schist, gravel and pebbles.

Climate: Mediterranean

Vines Age: 5-10 years

Harvest starting date: 10th September 2022

Viticulture: A ideal weather conditions include warm and dry growing seasons, and cool nights during the ripening period to preserve the grapes' acidity and freshness.

Winemaking: Night and morning harvest. Gentle crushing of the grapes – short maceration on the skin (between 6 and 12 hours) in order to get aromatic complexity – light pressing – pre-fermenting oxygenation of one part of the Chardonnay to keep freshness – controlled Alcoholic fermentation in vats (18-20°C / 65-68°F). Maturation with stirring of the lees.



www.barton-guestier.com

