

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.



SAUVIGNON BLANC

2022 "Réserve"

IGP COTES DE GASCOGNE

Barton & Guestier, owner of Château Magnol in the Bordeaux region, has vinified the most famous French Appellations for almost 3 centuries. Our B&G Sauvignon Blanc Reserve is produced with the famous grape variety renowned to produce the most refreshing wines!



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

Grape Varieties: 100% Sauvignon Blanc

Tasting note: Pale straw yellow with green highlights. Intense nose with strong pink grapefruit and exotic fruits aromas (pineapple). Full of fruits on the palate, with a nice freshness and a lemony aftertaste.

Pairing: Aperitif, seafood and grilled fish.

TECHNICAL INFO

Cotes de Gascogne

Winemakers: Laurent Prada

Soil: Gravelly

Climate: Oceanic

Vines Age: 5-10 years

Harvest starting date: 6th 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 harvest – immediate protection of the crop with carbonic snow to protect the aromas – strict settlings – dedicated Sauvignon Blanc vinification process to enhance aromas: Selection of the yeasts – average of 12 hours for skin contact – gentle pressing of the berries – alcoholic fermentation at low temperature (18° C / 65°F). Ageing on fine lees with gentle stirring.







