



Thomas BARTON RESERVE SAUTERNES 2018

INTRODUCTION:

This wine is the ultimate homage to Thomas Barton who came to Bordeaux from Ireland in 1725. He quickly became the most important wine merchant in Bordeaux having built a solid reputation among faithful customers all over Europe, who recognized his expertise and know-how. The spirit of Thomas Barton has been perpetuated in this prestigious wine. The packaging reflects the classic elegance of the 18th century: a typical "flacon bordelais" bottle – a short capsule – a long cork – and a sober label mentioning the name of the shipper and the appellation.

PRODUCTION:

Appellation: Appellation Sauternes Contrôlée.

Region: Located 40 km south of Bordeaux.

Blend: 80% Sémillon, 20% Sauvignon Blanc.

Soil: Gravel, chalk and clay.

Climate: Oceanic micro climate. When the cold Ciron river comes out of the forest, it meets the warm air and the evaporation contributes to the spread of a noble rot: the Botrytis!

Viticulture: Selection of the best terroirs in Sauternes. Low yield, hand tending, careful selection and minimal interference in the natural ripening of the grapes.

Winemaking: Picking berry by berry as only the rotten ones are taken (5 pickings for the 2017 vintage) – Pressing of the berries – alcoholic fermentation in oak barrels in order to enhance volume and concentration – Ageing on the lees with stirring in oak barrels for 2 months.

TASTING:

Sight: Bright and brilliant wine with golden color.

Nose: The nose is quite effusive and shows accents of dried-fruits like apricots, apple and figs. After swirling it displays tropical and floral notes delivering elegance and complexity.

Palate: Well-concentrated and rich palate. Beautifully balanced between the sweetness and freshness with a layered finish.

PRACTICAL:

Food and wine: Foie gras, blue cheeses, crème brûlée flavored with orange, turbot fillet with Sauternes wine and curry sauce, dried apricot and almond turkey or just as an aperitif! Serve between 8-10°C.



Depuis 1725
Thomas BARTON
R É S É R V E

Barton & Guestier
87 Rue du Dehez.
33290 Blanquefort – France
www.barton-guestier.com

