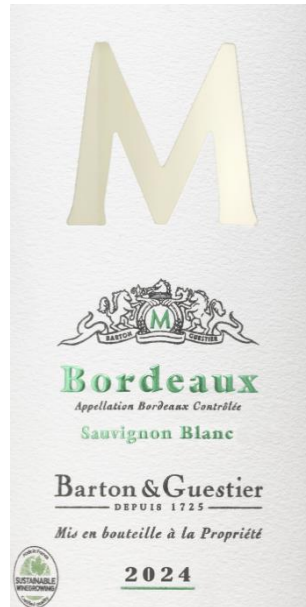


Barton & Guestier

DEPUIS 1725

M Bordeaux Blanc 2024



M Bordeaux Blanc is a special selection made by the Barton & Guestier winemaker's team on the prestigious Bordeaux appellation. This cuvee pays homage to Barton & Guestier three centuries experience in this winemaking area.

PRODUCTION

Classification: Appellation Bordeaux Contrôlée.

Area: Single estate vineyard

Grape Variety: 75% Sauvignon Blanc, 25% Sémillon.

Soil: Sandy soil layered with gravel and crumbled limestone.

Climate: Oceanic, mild and humid.

Vinification: Skin contact maceration – low temperature fermentation, with a small part of wine ageing in new oak barrels. Between 3 and 6 months of ageing in new oak barrels with stirring.

Viticulture: Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes. Night picking of the grapes.

TASTE

Appearance: Bright, pale yellow color.

Nose: Fine nose with lots of fresh white and exotic fruits (pear, quince, pineapple, and passion fruit) combined to delicate white flowers notes.

Palate: Good balance, fresh and lively with a long fruity and floral finish.

PRACTICAL

Food matches: Seafood, fish dishes, sushi or as an aperitive. Best served between 10°C and 12°C.

Wine list A modern wine. It has a perfect balance between crispness and richness with complex and **comments:** persistent flavors on the palate.

Certifications : This wine comes from vineyards Sustainable Winegrowers Certified.