

BARTON & GUESTIER

DEPUIS 1725

SANCERRE


2024


PRODUCTION


Appellation Sancerre Contrôlée

Region: Situated at the east end of the Loire Valley, on the left bank opposite Pouilly sur Loire (Pouilly Fumé).

Grape Variety: 100% Sauvignon Blanc.


 Soil: Chalky limestone and silex.


 Continental climate with cold and dry winters and hot and sunny summers.


 Vinification: Pressing of the grapes- alcoholic fermentation between 15 - 20°C / 60 - 68°F. Ageing on lees in vats with oxygenation control.


Format Available: 75cl.

TASTING

 Straw yellow color with greenish rim, bright and brilliant.

 Delicate and typical nose of the appellation displaying aromas of citrus like Meyer lemon, pink grapefruit and nuances of fresh grass and gooseberries framed by a chalky tone.

 The palate is dry and steely with a good concentration of fruit evolving on a long and mineral-chalky finish.

 Grilled fish, ceviche-like seafood, goat cheese.
Best served between 10 - 12°C / 50 - 54°F.

AWARDS

Silver Medal – Global Sauvignon Blanc Masters 2023 – Vintage 2022



Les Terres Blanches

Terres Blanches refers to the soil composed of late-maturing clay-limestone soils derived from Kimmeridgian marl. It gives our Sancerre all its typicity with fruit aromas and nice minerality.



Health and Environment

High Environmental Value



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