

Bistro

SAUVIGNON BLANC



INTRODUCTION:

In France, the local bistro is where folks go to relax, socialize, drink wine and dine in a casual, friendly setting.

Our sauvignon blanc has all the right qualities of a good bistro wine: it is simple, delicious, fun to drink, and pairs well with lots of different foods and flavors.

PRODUCTION:

Appellation: Vin de France.

Region: South of France.

Grape variety: 100% Sauvignon Blanc.

Soil: Gravel.

Climate: The vines are located in the coolest areas. Mediterranean climate, windy with high temperatures and exceptional sun.

Viticulture: Hand tending, careful selection and minimal interference in the natural ripening of the grapes.

Winemaking: Process dedicated to enhance the aromas: selection of yeasts – 12 hours on average for contact with the skin – gentle pressing of the berries – alcoholic fermentation at low temperature (18°C) – ageing on fine lees.

TASTING:

Sight: Yellow pale color, bright and brilliant.

Nose: Fruit-driven nose with aromas of citrus zest, passion fruit coulis and lemongrass.

Palate: Mouth-filling palate that shows a tangy acidity, mineral accents delivering a zesty finish.

PRACTICAL:

Food & wine: Perfect to enjoy alone as an aperitif, with seafood and grilled fish. Serve between 8-10°C / 50-54°F.

AWARDS:

Gold Medal – Anivin de France 2023 – Vintage 2022

88 Points Recommended-Cameron Douglas Review-April 2023 – Vintage 2021



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