

BARTON & GUESTIER

DEPUIS 1725

VOUVRAY 2025

PRODUCTION

Appellation Vouvray Contrôlée

Region: Situated in the Loire Valley near the town of Tours.

Grape Variety: 100% Chenin Blanc.

 Soil: Clay and limestone base with sandy patches, where Chenin gives its best.

 Oceanic and continental climate.

 Vinification: Pressing of the grapes and overnight settling at low temperature. Control of the alcoholic fermentation in vats to preserve residual sugar.

Format Available: 75cl.

TASTING

 Brilliant and bright yellow pale color.

 Poached pears and preserved peaches aromas open the zippy nose. Nuances of acacia blossom and honey deliver complexity.

 Suave and tender palate. This off-dry style is balanced by the crisp freshness with a nice refreshing finish.

 Aperitif, spicy dishes, creamy cheese, white fruits based desserts.
Best served between 8 - 10°C / 46 - 50°F.



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