

# BARTON & GUESTIER

DEPUIS 1725

## MUSCADET SEVRE-ET-MAINE 2024

### PRODUCTION

#### Appellation Muscadet Sèvre-et-Maine Contrôlée

Region: Situated in the **Loire Valley**, in the region where the Loire river meets the sea, southeast of the city of Nantes.

Grape Variety: 100% Melon de Bourgogne.



Soil: Consistently clay.



Oceanic climate, mild with high rainfall average.



Vinification: Pressing of the grapes in good conditions – alcoholic fermentation at 16°C / 60°F – partial malolactic conversion and 6 months of ageing on the lees in vats.

Format Available: 75cl.

### TASTING



Bright yellow pale color with greenish rim.



Aromatic nose with well-defined aromas of citrus such as lime and grapefruit combined with green apples and toasted almonds. A whiff of white flowers delivers finesse.



A lively and flinty palate that is distinguished by its freshness offering a long and lengthy finish.



Oysters, fish and chips, ceviche-like seafood, goat cheese.  
Best served between 8 - 10°C / 46 - 50°F.

### AWARDS

Bronze Medal – Cathay HK International Wine & Spirit Competition 2021 – 2020 vintage

Seal of Approval – International Wine Challenge UK 2005



### Les Grandes Perlières

*“les Grandes Perlières” refers to the perfect pairing between our wine and seafood, especially oysters, famous for their iodized flavors.*

# B&G



#### Health and Environment

Suitable for vegan

Enjoy our quality responsibly

[www.barton-guestier.com](http://www.barton-guestier.com)

