

BARTON & GUESTIER

DEPUIS 1725

BORDEAUX BLANC 2025

PRODUCTION

Appellation Bordeaux Blanc Contrôlée

Region: Vineyards are located in the Entre Deux Mers and in the eastern part of the Gironde Department.

Grape Varieties : 86% Sauvignon Blanc, 12% Sémillon, 2% Muscadelle.



Soil: Sandy soil layered with gravel and crumbled limestone.



Moderate climate with maritime influences from the Atlantic Ocean. The average rain is 800mm concentrated during winter. Summers are dry and warm.

Vinification: Stabulation – low temperature fermentation (18°C) for two weeks. 30% of the wine is vinified on oak, 70% in stainless steel vats.

Format Available: 75cl.

TASTING



Straw yellow color with greenish hue.



Intense aromatic expression with a fruit-forward nose displaying tropical fruits notes such as mango, passion fruit and guava. Sleek aromas of citrus (lime and grapefruit) add complexity.



On the palate, the wine is light-bodied with a nice, lively and brisk acidity delivering a citrus note that lingers gracefully.



Aperitif, seafood, fish dishes.
Best served between 8 - 10°C / 45 - 50°F.

AWARDS

Bronze Medal – IWC 2023 – Vintage 2022

Bronze Medal – Decanter 2023 _ vintage 2022



Petite Nancy

Named after Daniel Guestier's daughter, La Petite Nancy was a famous ship exporting B&G wines throughout the world.



B&G



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