

BARTON & GUESTIER

DEPUIS 1725

SAUTERNES

Grand Vin de Bordeaux 2024

PRODUCTION

Appellation Sauternes Contrôlée

Region: Located at 40km to the south-east of Bordeaux, surrounded by the Graves region.

Grape Varieties: 90% Sémillon, 10% Sauvignon Gris.



Soil: Gravel, chalk and clay.



Oceanic micro-climate due to a tributary of the Garonne river, the Ciron, which crosses the area and contributes to the spread of a noble root, the Botrytis.

Vinification: Picking berry by berry as only the rotten (noble rot) ones are taken – pressing of the berries – alcoholic fermentation. Partly aged in French oak.

Format Available: 75cl.

Certified High Environmental Value.

TASTING



Bright and brilliant golden color.



Complex, fine and elegant nose with aromas of white flesh fruits like pineapple, apricot and pear framed by notes of acacia and honey.



Intense and rich on the palate. The sweetness is well-integrated to the freshness and flavors of candied orange linger gracefully.



Aperitif, foie gras, roasted poultry, blue cheese.

Best served between 8 - 10°C / 46 - 50°F.

THIS WINE IS VEGAN FRIENDLY



Nectar d'Or

Our Sauternes « Nectar d'Or » refers to the divine beverage and its unique golden color.



B&G

Enjoy our quality responsibly

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