



Thomas BARTON RESERVE GRAVES BLANC 2024

INTRODUCTION:

This wine is the ultimate homage to Thomas Barton who came to Bordeaux from Ireland in 1725. He quickly became the most important wine merchant in Bordeaux having built a solid reputation among faithful customers all over Europe, who recognized his expertise and know-how. The spirit of Thomas Barton has been perpetuated in this prestigious wine.

The packaging reflects the classic elegance of the 18th century: a typical "flacon bordelais" bottle – a short capsule – a long cork – and a sober label mentioning the name of the shipper and the appellation.

PRODUCTION:

Appellation: Appellation Graves Blanc Contrôlée.

Region: Situated between Bordeaux and Langon, on the left bank of the Garonne river.

Blend: 60% Sauvignon Blanc, 40% Sémillon.

Soil: Gravel.

Climate: Oceanic, mild and humid.

Viticulture: Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes. The grapes were hand harvested.

Winemaking: Controlled skin contact- pressing and short settling - alcoholic fermentation (50% in oak barrels, 50% in vats). Alcoholic fermentation made in oak contributes to a richer mouth-feel and develops volume and aromatic flavors into the wine – Ageing on the lees in American oak barrels with regular stirring for 2 to 3 months before bottling.

TASTING:

Sight: Pale straw yellow color with goldish hue, bright and brilliant viscosity.

Nose: The nose is expressive and complex, featuring ripe white fruits like peach and pear, along with citrus notes such as kumquat and grapefruit. Notes of white flowers (acacia, honeysuckle) and honeycomb add complexity and elegance.

Palate: The wine is well-balanced with a rich and oily texture. The fruitiness is ripe and juicy, supported by fresh acidity that gives liveliness. A gentle oak influence is adding complexity with notes of vanilla, toasted almonds, and brioche. The mineral backbone typical of Graves lends depth and elegance. Long and harmonious finish, with a pleasant roundness and lingering citrusy flavors.

PRACTICAL:

Food and wine: Seabass fillet with lobster coulis, gratin of salmon, sole and turbot. Serve between 10-12°C / 50-54°F.

AWARDS:

Gold Medal – SMVC (Sélections Mondiales des Vins Canada) 2022

Gold Medal (91.5 pts) – Wine Luxe Magazine, Wai Shing Wine International (Hong Kong) 2022

This wine is vegan friendly.



Depuis 1725
Thomas BARTON
R É S É R V É

Barton & Guestier
87 Rue du Dehez.
33290 Blanquefort – France
www.barton-guestier.com