


BARTON & GUESTIER

DEPUIS 1725

CHARDONNAY

PAYS D'OC
INDICATION GEOGRAPHIQUE PROTEGEE

2017


 *The exotic aromas and roundness of this grape variety are known and appreciated over the world.*


PRODUCTION




Region: Languedoc Roussillon (750 000 acres) along the Mediterranean sea

Grape Varieties: 100% Chardonnay

 Soil : A wide variety of soils such as sand, clay, chalk, schist, gravel and pebbles.

 Climate : Selection of vines located in the coolest areas of the Languedoc region near Limoux (wide temperature range between cool nights and warm days) and in the Gard region where the weather is warmer. The wine combines the strength and the freshness of the Limoux terroir with the elegance and creaminess of the Gard terroir.


Vinification: Night and morning harvest. Gentle crushing of the grapes -Short maceration on the skin (between 6 and 12 hours) in order to get aromatic complexity – Light pressing – Pre-fermenting oxygenation of one part of the Chardonnay to keep freshness - Controlled Alcoholic fermentation in vats (18-20°).


 Maturation with stirring of the lees.

Available formats: 75cl et 37.5cl

DEGUSTATION

Straw gold yellow.

 Fine and elegant nose mixing white fruit aromas (pear, quince) with vanilla notes.

 Fruit driven on the palate, the attack is fresh, followed by a round and supple texture. Flattering oaky notes appear on the aftertaste.

 White meat, poultry, salads and pasta.
Best served between 10°C and 12°C (50-54°F).

AWARDS

Silver Medal – Chardonnay du Monde 2018 – Burgundy – France- 2017 vintage
Bronze Medal – Japan Wine Challenge 2017 – Japan- 2016 vintage



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