

BARTON & GUESTIER

DEPUIS 1725


CHABLIS 2020


PRODUCTION

Appellation Chablis Contrôlée


Region: Situated in the north of Burgundy near the town of Auxerre in the Yonne department.

Grape Variety: 100% Chardonnay.

 Soil: Chalk and marls covered with pebbles.


 Continental climate with cold and dry winters and hot and sunny summers.


Vinification: Crushing of the grapes before settling to obtain sufficient clarity – alcoholic fermentation between 20°C and 24°C / 68°F and 75°F – malolactic fermentation.

 Ageing on fine lees in vats with oxygenation control.


Format Available: 75cl.

TASTING

 Brilliant golden yellow.

 Aromatic nose mixing seductive pear and apricot aromas with delicate mineral notes.

 Fresh and lively on the palate, with a nice mineral finish.

 Fish in sauce, seafood, white meat.

Best served between 10°C and 12°C / 50°F and 54°F.

THIS WINE IS VEGAN FRIENDLY

AWARDS

Gold Medal – Prague Wine Trophy 2021 – 2019 vintage

Silver Medal – Decanter 2021 – 2020 vintage

Bronze Medal – Decanter 2020 – 2018 vintage

Bronze Medal – International Wine Challenge 2005 – UK – 2004 vintage



Saint Louis

This cuvee honors King Louis IX, also called Saint Louis, who contributed to the development of France's greatest wine-producing regions during his reign.

B&G



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