

Sustainable WineSolutions



CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused.

RANGE: ARTISAN		REGION: Bordeaux, France	
APPELLATION: Bordeaux AOC		VINTAGE: 2019	ALCOHOL: 13%
PRODUCER: Barton & Joyeux		ATTRIBUTE:	
WINEMAKER: Damien Barton & Benjamin Joyeux		Vegan HVE3 (High Environmental Value)	

GRAPES:

100% Sauvignon Blanc

TERROIR:

Clay-limestone plateau in the Entre-deux-Mers

VINES:

60 hectares of 20 and 50 year old vines. Machine harvested.

VINIFICATION:

The grapes are carefully selected according to their potential in thiol aromas. Macerated on skins for 9 to 18 hours. Fermented in thermo-regulated stainless steel vats using a mix of natural and cultured yeasts.

MATURATION:

Maturation in stainless steel vats. Bottled within a year of harvest.

TASTING NOTES:

Zesty citrus and fresh grass on the nose, with a lovely dash of exotic fruits. Creamy rounded spice note on the palate with an intense lemon flavour.

PAIRING SUGGESTION:

White meats and fish with herby sauces work beautifully with the fresh, crisp flavours. The hint of exotic fruit pairs it well with gently spiced Asian cuisine also.

SERVING TEMP:

8-12°C

