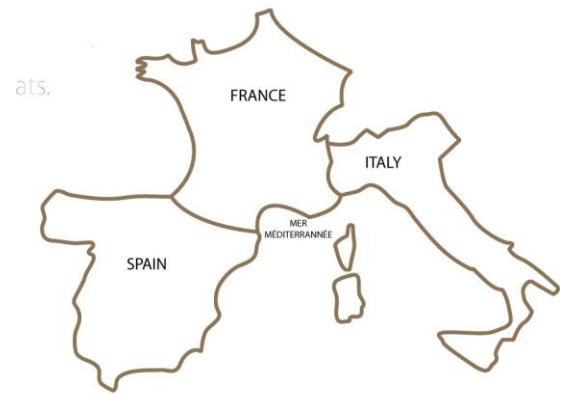




Barton & Guestier
DEPUIS 1725



Cuvée Spéciale Blanc



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Classification: Table wine

Region: Blend of wine coming from Spain (Mancha and Penedes) and south of France (Languedoc and Gers)

Grape Varieties: Ugni Blanc and Colombard (from France); Airen, Macabeo, Xarel-lo (from Spain)

Soil: Marls, schist, chalk and clay

Climate: Mediterranean, very windy with high temperatures and exceptional sun

Vinification: Crushing of the grapes – Controlled alcoholic fermentation – short maceration – fining and bottling

Viticulture: Hand tending, careful selection and minimal interference in the natural ripening of the grapes.

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Appearance: Pale straw and brilliant

Nose: Intense, with floral notes and white fruit aromas (quince, apple).

Palate: Round and well balanced on the palate, with a nice fruity finish. Pleasant and easy drinking wine.

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Food Matches: Seafood and fish, white meat – Best between 8°C and 10°C.

Wine list comments: Easy drinking wine, fresh and pleasant. Enjoyable anytime, anywhere !