France, AOC Bordeaux

B&G CRÉMANT DE BORDEAUX

”Elegant”



Story Like other French crémants, Barton & Guestier Crémant de Bordeaux is produced using the traditional method with secondary fermentation in the bottle. In true Bordeaux style, the dark grape variety used is Cabernet Franc and the white variety is Sémillon. The grapes are grown in clay–limestone soils, gravel, and sand. The wine gains structure from pre-fermentation maceration, followed by fermentation at a low temperature of 18 °C, with 30% fermented in new oak barrels and 70% in stainless steel tanks. After fermentation, the wine is aged for a further three months in new barrels, during which the lees are stirred (bâtonnage). One year of bottle aging completes the wine.

Producer Barton & Guestier is a wine business with an almost three-century-long history, founded by the Irishman Thomas Barton in 1725 when he settled in the city of Bordeaux. In 1802, his grandson partnered with the Frenchman Daniel Guestier, and the business flourished for a long time, shipping Bordeaux wine on ships to Ireland, England, the Netherlands, and the USA. The esteemed company faced its biggest challenges due to the devastation caused by phylloxera and the two World Wars. While no longer family-owned, the traditions persist with dedicated professionals delivering French wines to 130 different countries, widely available even at international airports. Barton & Guestier's range showcases an impressive array of France's important wine regions: Bordeaux, the Loire Valley, Burgundy, Beaujolais, the Rhône Valley, Languedoc, Gascony, and Corsica. The company collaborates with around 200 winegrowers in these areas. Barton & Guestier focuses on offering high-quality, typically French wines to the world while considering the requirements of sustainable development.

COLOR Pale golden yellow

AROMA The bouquet shows notes of pear, citrus, white currants, delicate brioche, and vanilla.

TASTE The palate is dry, fresh and fruity, with pear flavors. It is well-proportioned, balanced, and long on the finish.

TIPS FOR USE Barton & Guestier Crémant de Bordeaux is an excellent aperitif. It is also ideal as an elegant sparkling wine for toasts and social occasions, and pairs well with pastries, fruit, and chocolate desserts.

WINE TYPE	Sparkling Wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Cabernet Franc 55% Semillon 45%	**BOTTLE CLOSING**	Natural cork
		BOTTLE SIZE	0,75 l
MANUFACTURER	Barton & Guestier	**PRODUCT NUMBER**	150025
ALCOHOL CONTENT	11,5%		
SUGAR CONTENT	9 g/l		

Norex Responsibility Indicator: Barton & Guestier

Norex requirements	Good	Very good	Excellent
Environmental friendliness			
Social responsibility	Fulfills Norex requirements, but we are waiting for more information...		
Administrative accountability			

tilaukset@norex.fi

Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari