



## Barton & Guestier Chablis

### The Facts

<b>Producer</b>	Barton & Guestier
<b>Winemaker</b>	Laurent Prada
<b>Varietal(s)</b>	100% Chardonnay
<b>Country / Region</b>	France, Burgundy
<b>Vintage</b>	2022
<b>ABV</b>	12.5%
<b>Residual Sugar</b>	1 g/l
<b>Case Size</b>	12 x 75cl
<b>Oak Treatment</b>	N/A
<b>Other Varietals Available?</b>	Yes

### Product Information

Chablis is one of the most northern regions in Burgundy and is highly prized for its unique mineral jurassic kimmeridgeon soils. In the vineyard quality practices are the focus – Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes. Once harvested, crushed grapes are then settled to obtain sufficient clarity. The alcoholic fermentation happens slowly between 20°C and 24°C followed by Malolactic fermentation. Some ageing in steel vats for 3 – 12 months with controlled oxidation at the beginning of ageing.

### Tasting Notes

Brilliant golden yellow in colour. Aromatic nose mixing seductive pear and apricot aromas with delicate mineral notes. Fresh and lively on the palate, with a nice mineral finish.

### Food Match

Fish in sauce, seafood, white meat.

### Wine Style

White

### Wine Suitability

<b>Vegetarian</b>	Yes
<b>Vegan</b>	Yes
<b>Allergens</b>	Sulphites