



## LA CROIX BARTON

**Appellation:** Bordeaux Blanc

**Soil:** Pyrenean gravel on a clay-limestone subsoil. Selection from harvests in the north-east of the Gironde department.

**Varietal:** Sauvignon Blanc 100%

**Vinification:** The harvest is carefully protected from the vine to the tank through transportation under a blanket of inert gas. Traditional vinification in stainless steel vats at very low temperatures to maintain the aromas. Malolactic fermentation is avoided in order to preserve the maximum freshness and aromatic expression of Sauvignon Blanc.

**Ageing:** Few weeks in refrigerated stainless steel vats in contact with the fine lees, under a blanket of inert gas, in order to maintain freshness in the wine.

### Tasting

Yellow straw colored, very pale, it's a clear and bright wine. On the nose, it is nicely aromatic, both floral and fruity. Direct and lively attack, giving a fresh and savoury wine

**Serving conditions:** 6-8°

**Pairings:** Delicious as an aperitif, with fish, sea-food, light meat..

### Origin

Croix Barton is the expression of the savoir-faire shared by two great wine-making families, the Schÿlers and the Bartons, who are coming together under a single label. Batches are hand-selected on the estate with the greatest care and thoughtfully blended with due regard for the Bordeaux appellation. The wines radiate a distinctive French savoir-vivre, a traditional way of experiencing a fine Bordeaux to be enjoyed day after day.



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