



WORDS
OF
Sommeliers



Barton & Guestier®
— DEPUIS 1725 —

WORDS
OF
Sommeliers



Barton & Guestier[®]
— DEPUIS 1725 —



Dear Winelovers,

It is with pride and emotion that we share these «**Words of Sommeliers**» with you. This wonderful book reinforces **the relationship that B&G has nurtured** since so many years with the people who are, without any doubt, a key element of the wine business in the world: **the Sommeliers**.

Thanks to our unique **international presence**, we have asked **the top sommeliers of this world** to witness the great quality of our wines. They enthusiastically and passionately reacted to our idea.

The skills and qualities of great Sommeliers are well-known: **listening and understanding** their guests' needs as well as **suggesting, presenting and serving** them the right wine - or other beverages - that will enhance the total experience, which has to be memorable. They also show an **incredible level of knowledge** both theoretical but also and mostly practical, by tasting hundreds and hundreds of wines every year.

Passion for wine is what we share!

Guided by the **pioneering spirit** of our founder, Thomas Barton, we are embracing every chance to discover new emotions. With almost **300 years of history** as the oldest wine merchant from Bordeaux, we are proud of our French heritage and patrimony. We have the mission to be the **best Ambassadors** of our collection of fine French wines, across France and around the world. From vine to wine, from vinification to tasting, we make a point of honour of **conveying our savoir-faire**, from one country to another, from one culture to another. Aware that each wine is unique, we think that each tasting experience is richer when a wine is paired with a dish chosen to perfectly match it, to delight our senses. We have proclaimed the «**Art of Living**» our **company philosophy**. We share this philosophy with **the people we meet around the world** and the **guests we welcome at Chateau Magnol**, our headquarters, wineschool and guesthouse.

We would like to **thank every Sommelier** for taking the time to participate in this fantastic wall of fame. I would like to assure them of our support in these difficult times for restaurants around the world.

While waiting for meeting you again, please enjoy these «Words of Sommeliers» and since we have more time at home, experiment the suggestions of food and wine pairings.

A votre santé et bon appétit!



Philippe Marion
Deputy General Manager





Château Magnol, AOC Haut-Médoc, Cru Bourgeois
B&G Headquarters, Guesthouse and Food & Wine Academy

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HÉRITAGE N°292

Arvid Rosengren

ABOUT

CHÂTEAU MAGNOL

HAUT-MÉDOC

2016

“ Fully
balanced
and harmonious



Tasting the 2016 Château Magnol, this is what springs to my mind most. This is a perfect wine for convincing a wide audience of the merits of Bordeaux. Even at its youthful stage it is **expressive and easy to drink**, not overbearing and overly extracted as many of its neighbours' wines can be these days. Of course, the year is a wonderful vintage in the region and I'm sure the winemakers of Château Magnol could have pushed ripeness, more alcohol, more darkness, more toasty oak in order to create a more "impressive" wine, but I am thankful that they did not. Instead they took the much nobler decision and went for a classic expression, **fully balanced and harmonious**. It is not without ripeness, but the aroma profile here are more graceful, full of red berries and subtle spice and wood notes. It is a wine that seems very comfortable in itself, nothing sticks out or begs for attention, instead **it invites you to come explore its facets**. There are some **warm spice notes** that derive from the oak barrels that come through in the nose and the grit of the tannins, but again it is not too much and given the youth of this wine, I am sure that it will integrate with grace with a year or two of ageing.

For me, and many in my generation of sommeliers, Bordeaux is often seen in a polarized view. It is either the bounty of cheap, inanimate swill that we see on French supermarket shelves or the unattainable first growths, wines we gave up on even being able to buy professionally and age until perfection long ago, and frankly they weren't that interested in our support either. Not at our formative years at least.

Arvid Rosengren
S W E D E N

- ✦ Best Sommelier of the World
ASI 2016
- ✦ Best Sommelier of Europe
2013



Our older colleagues often lament “Where’s the Bordeaux on your wine list/wine shop shelves/personal cellars?” And truth is that we to a large degree gave up on Bordeaux.

But truth of the matter, which is now becoming pleasantly apparent is that even if Bordeaux perhaps wasn’t inviting to us as novices, there is so much of Bordeaux beyond the polar extremes mentioned earlier. I have been privileged and lucky enough, later in my career, to travel the region, walk the land, speak with the winemakers to understand that it’s a place of deep history, culture and soul too, not just immaculate winemaking and slick marketing.

The 2016 Château Magnol is a wonderful effort, a delicious, uncomplicated wine that vastly overdelivers. My hope is that this wine falls into the right hand of curious drinkers who not only appreciate it for its relative value but take it up on its invitation to get to know Bordeaux for real.

In line with the effortless intensity and laid-back character of this wine, my mind wanders to slightly nostalgic “comfort food” when it comes to what to pair on the plate with this wine. So I propose a real Swedish classic, which I’m sure has its French equivalent: Biff à la Rydberg, a supremely honest, simple but delicious serving of prime ingredients: beef tenderloin, potatoes and onion all diced neatly and pan-fried separately in lots of butter and served with parsley, raw egg yolk and a touch of strong mustard. Food that lets the wine shine.”

MORE INFORMATION



30 hectares
Gravel and some sand



Oceanic and mild climate



42% Merlot
40% Cabernet Sauvignon
12% Cabernet Franc



12 months ageing
in 350-ltr oak barrels



CHÂTEAU MAGNOL
2016

APPELLATION HAUT-MÉDOC CONTRÔLÉE
CRU BOURGEOIS

Andreas Larsson

ABOUT

CHÂTEAU MAGNOL

HAUT-MÉDOC

2015

Andreas Larsson
SWEDEN

✦ Best Sommelier of the World
ASI 2007



“

A classic style with a good notion of ripeness...

Fine toastiness on the nose, notes of new oak, a mix of red and dark fruit here. There are dry spices, the red and black currant, a quite classic expression with good notion of ripeness.



The palate is offering good grip and volume, there is still a youthful texture with a tannic bite, but no hard edges here, with digest and red fruit flavours, we have redcurrants and a hint of butter scotch and oak underneath. A wine that starts to open up.”



SUSTAINABLE FARMING

For many years Barton & Guestier has been involved in responsible farming. Château Magnol is member of the first organisation for the Environmental Management System for Bordeaux wines, certified ISO 14001 in 2013. Every action involves considerations about land, energy, water and waste water quality, carbon and water footprint, safety and health. As from its 2016 vintage, B&G has been certified Haute Valeur Environnementale (High Environmental Value), level 3. Today this is the highest level of environmental certification for agriculture. The certification enables to attest that biodiversity components (hedge, grassy strips, trees, flowers, insects,...) are numerous and that all our actions respect the environment: air, soil, water, biodiversity, landscape, with a minimum impact on nature.



CHÂTEAU MAGNOL
2015

APPELLATION HAUT-MÉDOC CONTRÔLÉE
CRU BOURGEOIS

Paolo Basso

ABOUT

THOMAS BARTON RÉSERVE PRIVÉE MÉDOC



“ Ripe
forest
fruits...

Paolo Basso
ITALY

- ✦ Best Sommelier of the World
ASI 2013
- ✦ Best Sommelier of Europe
2010

Colour: Dense, ruby red, garnet reflection.

Nose: Intense, aromas of ripe forest fruits that intermix, with a woody side of vanilla and cocoa.

Palate: Ripe fruit, astringency brought by the tannins, mid-palate on wood but also on the finish.



Pairing: Contemporary avant-garde cuisine, on a base of red meat, finely seasoned with herbs and spices that will create a link with wood.

Very contemporary, very modern wine style.”



MORE INFORMATION



Sand and gravel



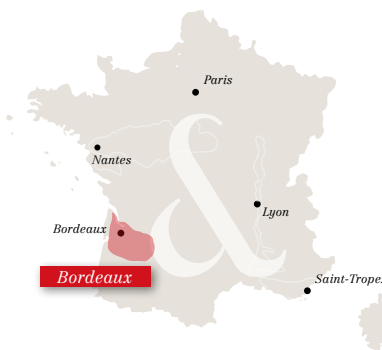
Oceanic and mild climate



48,5% Cabernet Sauvignon
48,5% Merlot
3% Petit Verdot



Crafted by the techniques of Great Classified Growths. Selection of parcels with old vines. Handpicked. 18 months ageing in oak barrels.



2014 VINTAGE



2016 VINTAGE



2016 VINTAGE

THOMAS BARTON
RÉSERVE PRIVÉE MÉDOC
APPELLATION MÉDOC CONTRÔLÉE

Kenzo Lauwereins

ABOUT

BARTON & GUESTIER CÔTES DE PROVENCE

Kenzo Lauwereins
BELGIUM

✦ Best Sommelier of West
Flanders - Belgium
2019



“ Very
aromatic,
very
concentrated...

This wine has an intense colour, pink with beautiful nuances. The first nose is very expressive with notes of strawberry, raspberry, blackcurrant.

Second nose with hints of banana and caramel. There are a lot of aromas thanks to the grape varieties.

Here we have a very nice blend, a lot of Grenache, a little bit of Syrah and Carignan. Syrah gives more complexity and spices. Carignan will give more colour and structure, and the Grenache the fruit.



This wine is very fine, lots of juice, and the right amount of acidity that will control the alcohol. A beautiful freshness. Very aromatic, very concentrated. On the palate notes of flowers and elderberry which make the wine complex with an interesting spicy aftertaste and a little lemongrass, for a permanent freshness which is very important. ”



MORE INFORMATION



Clay and limestone, schist



Mediterranean climate, very windy with high temperatures and exceptional sun



50% Grenache
30% Cinsault
20% Syrah



Ageing on fine lees in vats



BARTON & GUESTIER
CÔTES DE PROVENCE

Tourmaline

APPELLATION CÔTES DE PROVENCE CONTRÔLÉE

Philippe Nusswitz

ABOUT

BARTON & GUESTIER DUCHÉ D'UZÈS HÉRITAGE N°293

Philippe Nusswitz
FRANCE

✦ Best Sommelier of France
1986



“ Dense
deep cherry
red with
purple rim .

It shows a rich and young wine.

Rich indeed on the nose with lots of spices and red fruit flavours. Bouquet of smoke, vanilla, cigar box, cherry, plum, raspberry jam. Quite typical of south Rhône reds.

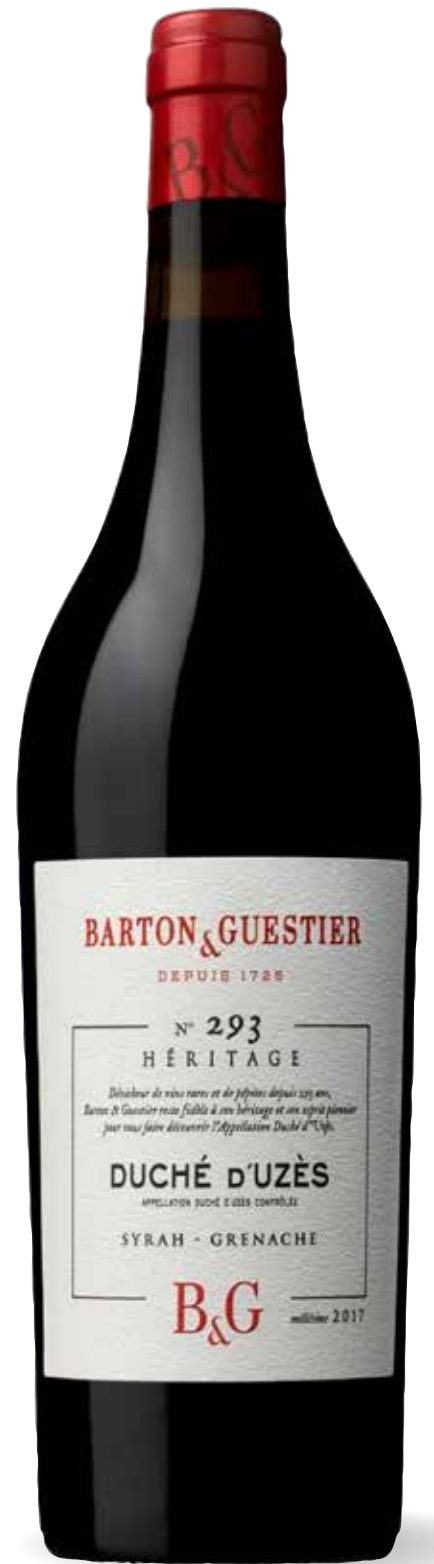
I like the opulent mouthfeel with a great combination of sweet alcohol and generous tannins with a long lasting aftertaste.



This cuvée 293 reflects a great vintage for Syrah and Grenache in the up and coming wine growing region of Duché d'Uzès.

I would serve it with a duck breast (magret de canard) with a sauce made of veal juice and soy sauce.

Despite the immediate pleasure tasting this wine, its ageing potential is of 5 to 7 years.”



MORE INFORMATION



Gravel and some sand



Mediterranean climate, windy with high temperatures and exceptional sun



80% Syrah
20% Grenache



6 months ageing in oak barrels



BARTON & GUESTIER
DUCHÉ D'UZÈS
HÉRITAGE N°293

APPELLATION DUCHÉ D'UZÈS CONTRÔLÉE

Yuya Kondo

ABOUT

BARTON & GUESTIER SAINT-ÉMILION

“ The
generous
expression of
Saint-Emilion...”



Yuya Kondo
J A P A N

- ✦ Winner Bordeaux & Bordeaux
Superieur competition Japan
2019
- ✦ Winner Pommery Sommelier
Competition
2019
- ✦ Winner JSA Sommelier
Scholarship
2018
- ✦ Winner of the 2nd Chablis
Awards
2017

Very clear, deep ruby colour with purple tinge. It has generous, opulent aromas like mulberry, cassis, violet and nice accent of baking-spices. On the palate, fresh and soft acidity is very pleasant also rich tannins with smooth texture.



After-flavour is comfortable bitterness with baking-spices. The complex aromas and generous palate are expressing the terroir of Saint-Emilion.

As a food suggestion, I highly recommend stewed beef also cheese, chocolate. ”



MORE INFORMATION



Limestone soil covered by clay, sand and gravel



Oceanic and mild climate



80% Merlot
20% Cabernet Franc



Partly aged in oak barrels for 3 months



BARTON & GUESTIER
SAINT-ÉMILION

Roi Chevalier

APPELLATION SAINT-ÉMILION CONTRÔLÉE
GRAND VIN DE BORDEAUX

Reeze Choi

ABOUT

BARTON & GUESTIER MARGAUX

“ A great
representation
of the terroir ...



Reeze Choi

HONG-KONG

- ✦ 16th of Best Sommelier of the World Competition
ASI 2019
- ✦ 1st runner up of Asia and Oceania Best Sommelier Competition
2018
- ✦ Best Sommelier Greater China
2017
- ✦ Best Sommelier Greater China
2016

Barton & Guestier Margaux is crystal clear without any hint of sediment and gas evidence. It has a deep concentration of colour, presents a **deep ruby core and light** red rim with a touch of purplish highlight. It has small variation from core to rim. It shows a charming brightness, and a moderate extraction. Its tears are thick and moves down slowly, showing that the wine has a certain viscosity.

It presents an up front and opulent aroma, youthful, energetic and high intensity. The first nose shows a **freshly-picked black fruit aroma** of blackcurrants, blueberries, dark cherries, with an obvious floral note like **a big bunch of**



bouquet with violets, red lilies, and roses. After swirling the glass, the wine becomes more complex and presents an even richer fruit aroma, floral note, and plenty of sweet spices like cinnamon, clove, nutmeg, sweet vanilla, followed by a touch of black pepper, **Turkish delight, cedarwood, cigar leaves and a hint of well-balanced oakiness.**

It is a medium body wine with lovely texture on the palate. **The vibrant acidity balances out its rich fruitiness which cuts through the spiciness. Its tannin is velvet and silky.** 13% alcohol by volume is relatively low, giving the wine a soft approach. Its firm structure provides a good backbone to support the wine. It finishes with a clean and fresh cut of aftertaste—a lasting taste of black fruit, spices, floral, and bitterness.

Overall, the wine is feminine and elegant; it is **a great representation of the terroir, complete, well-made.**

It's a very approachable and comfortable wine to enjoy every day.

The wine is suggested to be enjoyed at 17°C–18°C. Drinking it at this temperature enhances the freshness and minimizes the alcohol approach. Such an accessible wine doesn't need to be decanted. One can simply let it breathe in the bottle for half an hour to one hour before enjoying it. It has 3-4 years of ageing potential.”

MORE INFORMATION



Hillocks of fine Garonne gravel



Oceanic and mild climate



60% Cabernet Sauvignon
40% Merlot



Ageing in oak barrels
for 8 months



BARTON & GUESTIER
MARGAUX

Terrasses des Dames

APPELLATION MARGAUX CONTRÔLÉE
GRAND VIN DE BORDEAUX

Oleg Kravchenko

ABOUT

BARTON & GUESTIER MÉDOC

“ The
aroma is
noble and
multi-layered...



Oleg Kravchenko
UKRAINE

- ✦ Best Sommelier of Ukraine
2011
- ✦ Co-owner of “Win Bar” -
Best Wine Bar of Ukraine
2019

I like Bordeaux wines very much. Especially the left bank, with a predominance of Cabernet Sauvignon.

Medoc from Barton & Guestier is a typical representative of this style. The aroma is noble and multi-layered - at first black berries appear, blackcurrant is clearly perceivable, turning into black pepper, dogwood, then a hint of freshly made leather.



The same black berries on the palate, excellent acidity, firm tannins, balance and potential. Ideal with steak, grilled meat and seasoned Gouda cheese.”



MORE INFORMATION



Sandy and gravelly soil



Oceanic and mild climate



60% Cabernet Sauvignon
40% Merlot



Partly aged in oak barrels for 6 months



BARTON & GUESTIER
MÉDOC

Liebourg
APPELLATION MÉDOC CONTRÔLÉE
GRAND VIN DE BORDEAUX

Kai-Wen Lu

ABOUT

BARTON & GUESTIER BORDEAUX ROUGE

“ Very
juicy
ripe dark
plum...



This wine which is blended of Merlot and Cabernet Sauvignon and showcases the bright and beautiful ruby colour with intense concentration on the sight. On the nose, it displays fragrant and youthful aroma such as **very juicy ripe dark plum, and cassis along with elegant iris note**. When the second and third nose comes to some spices aromas such as clove, and nutmeg mingling with peppery character and gravelly minerality. On the palate, the wine showcases the vibrant and lively character which gives nice intensity on the wine with notes of ripe dark plum and blackcurrant mixed with iris, pepper and hints of spiciness. The texture of wine is well rounded and demonstrates the **refined tannin** and freshness of wine to have very good drinkability to make me keep on drinking this wine together with lingering and persistent finish.

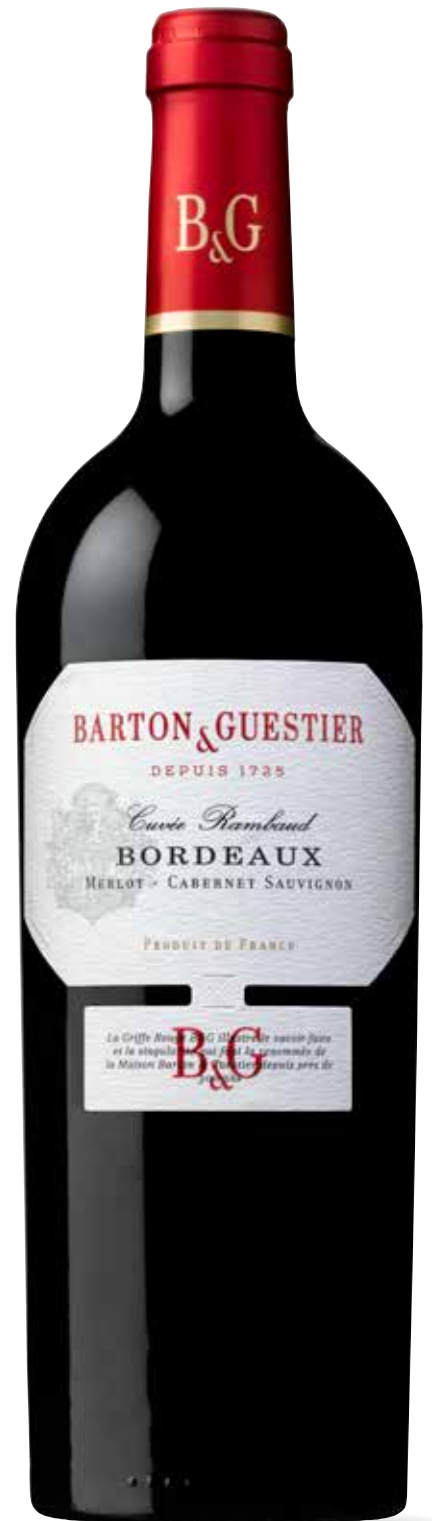
Kai-Wen Lu
TAIWAN

- ✦ Winner of Taiwan Best Sommelier Competition - French wines **2019**
- ✦ Honoree of Asia Generation T List by Tatler Magazine **2019**
- ✦ Winner of Asia Best Sommelier of French Wine Competition **2018**
- ✦ Winner of Gaggenau Greater China Best Sommelier Competition **2018**
- ✦ Winner of Taiwan Best Sommelier Competition in Italian Wine **2018**



Wine pairing with Taiwanese dish: Luwei.

Luwei is braised dishes mixed with many different type of ingredients in the pot. It's based on 13 different Chinese herbs such as star anise, clove, Sichuan pepper, cardamom, liquorice, Taiwan angelica root, Coudium officinale, dried orange peel and so on to cook. Of course, every stall has their own recipe to build their flavours. Usually, people will pick their food and wait for a while to be ready to cook with special broth. The saltiness of broth is going to enhance the flavour of wine and the meat in the broth will balance the tannin in wine. The flavour of broth will be a link to build the flavour profile between food and wine. Also, the acidity in wine will bring up the flavours of dishes.”



MORE INFORMATION



Combination of clay, limestone and gravels



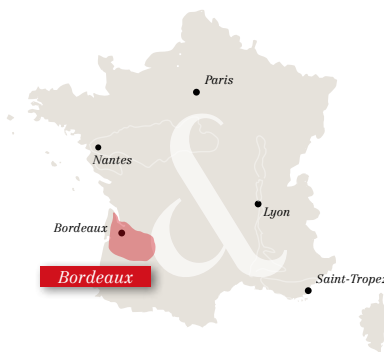
Oceanic and mild climate



60% Merlot.
40% Cabernet Sauvignon



Partly aged in oak barrels for 6 months



BARTON & GUESTIER
BORDEAUX ROUGE
Cuvée Rambaud
APPELLATION BORDEAUX CONTRÔLÉE

Nutawan Jumpanak

ABOUT

BARTON & GUESTIER BORDEAUX BLANC

“ On sight the wine is clean, with a clear pale lemon colour,

very transparent with star bright shade representing its youthful and lively character. On the nose the wine is an expression of **tropical stone fruits like goose berry, star fruit, squeeze lemon drop, grapefruit and yes pomelo!** On the second nose herbaceous notes appear like white asparagus, grassy in the cool air breeze. On the palate this lovely young wine shows high acidity, refreshing exhale wine really pronounces grapefruits, gooseberry. This is a young wine with **nice balance with weight, structure components, medium body and dry finish.**

Perfect to appetizing and the clean palate is also nice for **main courses** such as chicken, pork, lobster, even vegan lover vegetable base dishes, with another well-known selection of spicy sauces liked hand in hand acidity between wine and food.



Nutawan Jumpanak
THAILAND

- ✦ Best Sommelier of Thailand
2019
- ✦ Chilean Wine Trophy winner
2019



To pair the wine with Thai food is easy. As the wine is refreshing, zesty, and round, it is a perfect companion to many Thai spicy dishes. One of my favorites I would like to recommend today is reminding me of Sauvignon Blanc every time when I am having this dish, as both have share similar traditions and elements. The dish name is “POO PHAD PONG KAREE” (available in all Thai restaurants around the globe). It is blue crab stir fired with kerry powder and vegetables like green, yellow and red bell pepper, celery, spring onion and coconut cream.

Vegetables will enhance herbaceous notes along with freshness, and the taste of crabmeat. The fragrance of kerry powder rounds up with the supple Sémillon. The dish is very popular among locals and visitors as it is not too spicy and has great combination between spice and seafood.

You can enjoy this wine all day long, especially on hot summer days on the beach. I would like to recommend to serve at colder temperature, as we are living in a hot Asian country.”



MORE INFORMATION



Sandy soil layered with gravel and crumbled limestone



Oceanic and mild climate



80% Sauvignon Blanc
20% Sémillon



50% vinified in oak barrels,
50% in vats



BARTON & GUESTIER
BORDEAUX BLANC
Petite Nancy

APPELLATION BORDEAUX BLANC CONTRÔLÉE

Emma Berry

ABOUT

BARTON & GUESTIER SAUTERNES

“Aromas
are highly
concentrated
and intense...”



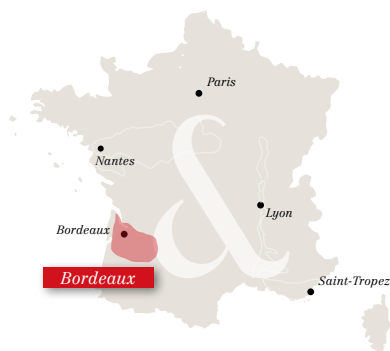
Emma Berry

FRENCH
POLYNESIA

✦ Sommelier at Conrad
Hotel, Bora Bora Nui

When I first tasted the Barton & Guestier Sauternes Nectar d'Or, it directly reminded me the wine I used to drink in my youthful 20s, when I was in the Bordeaux region. The pure deeply golden colour, with hints of

yellow still no amber, characteristic of a sweet young wine. Clear, no deposit on the wine, legs present but don't stick to the side of glass and fall quite fast for a desert wine. On the nose, **the aromas are highly concentrated and intense**. Botrytis is present under the orange peel flavour but it is more complex and the citrus like pink grapefruit are also present. Floral and stone fruit flavour (like peach and apricot), give you an impression of great sweetness but not over-heady. The aromas are youthful and can still develop. On the palate, the first thing that you feel is the viscosity, it is heavy and rich in texture, very unctuous, but in term of flavour, you are hit first by a **fresh peachy and acacia white flower, great fruit extract**.



The tropical fruit came after dominated by pineapple and melon. The medium alcohol level is average for Sauternes wine. There is a nice high level of acidity which tends to balance the sugar level.

At the end a beautiful touch of toffee stays in your mouth for long minutes, probably a result of the partly aged oak barrel or Botrytis. As the nose aromas, the flavours are extremely pronounced. I have tasted different Sauternes during my time working in the wine industry and I can tell, as soon as I tasted this one, it is a full-bodied sweet white wine that have a great complex structure, flavour and well balanced. As Meynard Amerine said "God wants us to have vinegar, it takes a winemaker to make wine" and it is important not to neglect the work of the winemaker behind this wine. **I remember seeing the bottle of Sauternes only on the Christmas table, but I encourage my guest to break this tradition and to enjoy a glass**

to any special occasion. The bottle itself looks great, heavy and conical shape that suits perfectly well this **delicious nectar, don't hesitate to go for it.**"

MORE INFORMATION



Gravel, chalk and clay



Oceanic micro-climate due to a tributary of the Garonne river, the Ciron, which crosses the area and contributes to the spread of a noble root, the Botrytis



80% Sémillon
20% Sauvignon Blanc



Partly aged in oak barrels



BARTON & GUESTIER
SAUTERNES

Nectar d'Or

APPELLATION SAUTERNES CONTRÔLÉE
GRAND VIN DE BORDEAUX

Raimonds Tomsons

ABOUT THOMAS BARTON RÉSERVE SAINT-ÉMILION

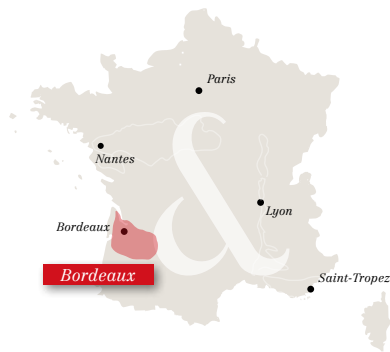
“ Clear,
bright and
youthful with
a deep dark
ruby core
and a purple
reflection.



Raimonds Tomsons
LATVIA

- ✦ 3rd Best Sommelier of The World
ASI 2019
- ✦ Best Sommelier of Europe
2017

Very open, fragrant and **perfumed nose, showing plethora of ripe, fresh dark berries of cassis, plums** and cherries, scents of violets, sweet spice and crushed black pepper, very fine oak on the background with cedar and roasted coffee bean notes, a slight and cool herbal touch of verbena and cassis leaf, still very youthful dominated by fresh primary aromas!



Clean and dry with a **generous structure supported by elevated but fine-grained and compact tannin**, the mid-palate is showing **great density and concentration** of flavours with a soft, refreshing acidity, plenty of fresh, ripe and crunchy dark fruit like cassis, blueberry and dark plums complemented by fresh notes of aromatic herbs and touch of black pepper. Very fine and well-integrated oak notes, still well-balanced for a young wine, good persistence with a very clean and fresh finish! **A very good example of a classic Saint-Émilion** and, despite its youth, the wine shows a good drinkability for those who appreciate the freshness of primary flavours but will gain complexity and develop through the next 8+ years. Enjoy with a grilled saddle of venison seasoned with black pepper and juniper, served with glazed root vegetables and a dense red wine sauce. “

MORE INFORMATION



Limestone covered by clay, sand and gravel



Oceanic and mild climate



80% Merlot
20% Cabernet Franc



6 months ageing in oak barrels



THOMAS BARTON RÉSERVE
SAINT-ÉMILION
APPELLATION SAINT-ÉMILION CONTRÔLÉE

Mason Ng

ABOUT THOMAS BARTON RÉSERVE MARGAUX

“

An immense bouquet of dark fruits as plums,

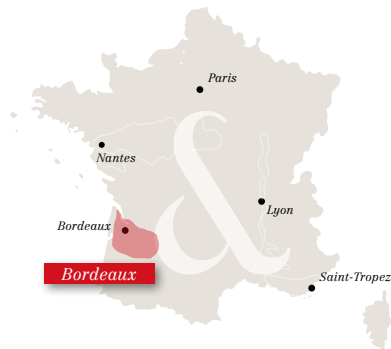
dark cherries and cassis flood the glass upon pouring with notes of spice-mainly grounded coffee, and dark chocolate can be found lingering around the top. The Margaux exhibits its classic strong bouquet on the nose but a very elegant and soft tannin structure on the palate.



Mason Ng

SINGAPORE

- ✦ Best Sommelier of South-East Asia and Taiwan **2019**
- ✦ Advanced Sommelier by the Court of Master Sommeliers
- ✦ Best Sommelier of Singapore **2019**
- ✦ Best Practical for Sommelier Competition **2019**



The wine can benefit from cellaring or decanted for more than 3 hours if preferred to be opened now.

Recommended with : Chinese Roasted Pork Belly - The fresh acidity can cut through the fat, cleansing the palate and elevating the whole experience while the body of the wine will be harmonious with the complex flavours of the roasted pork, topped with a crispy skin. ”

MORE INFORMATION



Hillocks of fine Garonne gravel



Oceanic and mild climate



65% Cabernet Sauvignon
35% Merlot



Ageing in oak barrels
for 8 months



THOMAS BARTON
RÉSERVE MARGAUX
APPELLATION MARGAUX CONTRÔLÉE

Julia Scavo

ABOUT

THOMAS BARTON RÉSERVE SAINT-JULIEN

“ Deep
ruby
colour
with purple
tinges, bright
and clear.



The nose is clean and delicate, demanding breathing. Of a moderate intensity, it shows **concentrated red fruit** – strawberry, cherry, centred on a black fruit backbone – blackcurrant, blueberries. Herbal aromas remind the mint, ripe capsicum and some blond tobacco. The oak maturing brings some vanilla and cocoa, a toasty hint. Still very juvenile, in a developing phase, the wine is fresh, well defined.

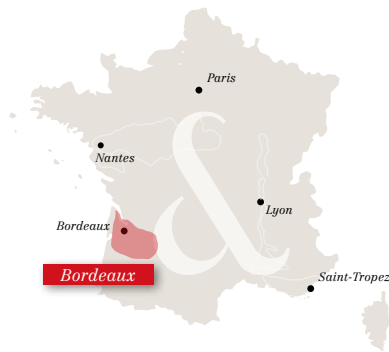
The palate is dry, acidity is elevated, and so are the tannins, dusty, ripe, with a firm touch. The alcohol is moderate and the structure, digest, centred on freshness. The fruit is intense: cherry, raspberry, strawberry as well as black fruit – blackcurrant and blackberry. The whole is complimented by herbal notes. The oak maturing is present, making the tannins feel firmer, the aromatic influence is chocolate-like, with a hint of vanilla. Cocoa lingers on the finish. The wine is of a moderate plus structure with **elegancy brought by the silky texture together with fine, well-defined aromas.**

I would let it breathe for half an hour, at least, in a decanter. Tasted in 40 cl glasses, it preserves the fineness, but tannins still show relatively firm. A 45 cl glass with larger aromatic chamber and wider contact service would help soften the tannins, and so would ageing. It definitely need some 3-4 years to reach full development, ageing potential would be around 7-10 years.

A good wine, relatively restraint in its youth, complexity will develop with age and intensity can reveal after decanting. The fine and airy aromatic profile with both fresh fruit and fine herbal character is perfectly balanced with the silky texture. Although

Julia Scavo
ROMANIA

- ✦ 7th Best Sommelier of the World
ASI 2019
- ✦ Best Sommelier of Romania
2018
- ✦ 3rd best Sommelier of Europe
2017
- ✦ Master of Port



the couple acidity and tannins is still a bit firm, which is normal for such Bordeaux in their youth, the whole is **harmonious with the Saint Julien elegance footprint**. Digest, with integrated oak maturing both in terms of flavours and structure. Length and potential sustain its quality. As said above, it would be interesting to wait another 3-4 years to awake its whole personality.

When it comes for food and wine pairings, if I had to choose a French classic dish, it would be lamb chops rosemary and thyme coated, oven baked root vegetables. One of the lamb's meat compounds id "thymol" molecule which together with the rosemary and thyme crust finds an aromatic echo with the wine's airy, minty, herbal scent. The texture of the lamb's chops is both firm and melting, with typical personality which provides the perfect mouthfeel for the fresh, lean and still firm structure of the wine. The oven backed root vegetables bring a smooth touch, to better digest the tannins. Moving to Romanian cuisine, pork belly, mashed white beans and with caramelized red onions and sweet paprika topping would be an interesting pairing in my opinion. The pork belly would be slow cooked which plays a lot upon the texture to integrate the tannins of the wine, the fatty character brings a savoury character and aromatic support. The traditional mashed white

beans bring mouthfeel and link with wine. The sweet paprika remind the capsicum flavours from the Cabernet basis and the sweet, caramelized red onions are there for a crunchy touch and sweet hint to smoothen the whole. For family cuisine and a more daring pairing, I would pair that with duck "sarma" (rolled cabbage leaves), slowcooked to obtain a smooth and confit character and soften the acidity of the sour cabbage used. Some creamy polenta on the side can bring more texture and soak more of the acidity or digest the tannins."

MORE INFORMATION



Sand and gravel



Oceanic and mild climate



50% Cabernet Sauvignon
50% Merlot



6 months ageing in oak barrels



THOMAS BARTON
RÉSERVE SAINT-JULIEN
APPELLATION SAINT-JULIEN CONTRÔLÉE

Carlos Simoes MS

ABOUT

THOMAS BARTON RÉSERVE MÉDOC

“ Ripe black
berry
and black
cherries...

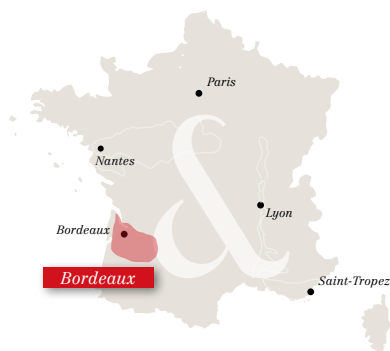


Carlos Simoes MS
AUSTRALIA

- ✦ Master Sommelier
- ✦ Best Sommelier of Portugal
2019
- ✦ Best Sommelier of Australia
2018

Wine is clean, still very fresh and with an intense acidity. There is an interesting mixture of black and red fruits with predominance on the

later such as, just **ripe black berry and black cherries**. Red fruits are showing as just ripe red plums and red cherries. A touch of purple flowers expressed by notes of violets, gives the wine a delicate lift. **Roasted bell pepper aromas** are present but are very subtle, those are mixed with a light **aroma of new leather partnered with fresh tobacco leaves**. Wine is primarily fruity, it is ready to drink now and has potential to age further for the next 5 to 10 years.



Structurally, the wine is dry, with a medium body, making it pleasant and approachable, the alcohol is also medium and well-balanced **with tannins that are soft and ripe.** After decanting and let seat for a few minutes the wine has evolved to slightly rounder aromas, fruit didn't seem as sharp anymore and **the overall wine became beautifully balanced.**

In terms of food match, I would like to recommend Beef stew braised in red wine, beef stock and vegetables such as onions, carrots, garlic, mushrooms and bacon. Red meat and its protein will be calling for tannins and warmth of this beautiful young Médoc. ”

MORE INFORMATION



Sand and gravel



Oceanic and mild climate



50% Cabernet Sauvignon
50% Merlot



6 months ageing in oak barrels



THOMAS BARTON
RÉSERVE MÉDOC
APPELLATION MÉDOC CONTRÔLÉE

Maria Valeria Gamper

ABOUT THOMAS BARTON RÉSERVE BORDEAUX

“ Plenty
scents of
ripe fruit...”



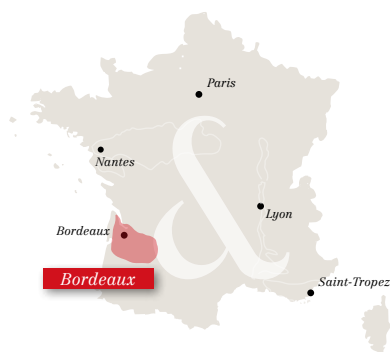
Maria Valeria Gamper
ARGENTINA

✦ Best Sommelier of Argentina
2019

In appearance it is a clear and bright red wine with appealing

ruby red colour with purple reflections of medium to high concentration. The tears form and flow colouring slightly the glass with medium viscosity.

It has a **beautiful nose** of medium aromatic intensity. It has a classic and elegant profile, medium complexity, with a **fruity-driven character** mixed with different layers of spices and fresh aromas. There are plenty scents of **ripe fruit reminiscent of plum, black cherry and blackcurrant**. Touches of mint and green bell-pepper. A second nose reveals hints of sweet spices like vanilla, licorice, tobacco



leaves, and leather. After aeration it shows notes of violets, wet floor and mushrooms. On the palate it is dry with refreshing acidity and juicy texture. It is medium to full-bodied with compact and textural tannins.

The mid-palate is fluid and fruity with aromas of ripe red and black fruit mixed with sweet spices, such as vanilla, reminiscent of black tea leaves and cocoa, and hints of leather. It has a fresh and fruity aftertaste. Long persistency. **Fruit-driven and concentrated wine of classic profile.** Still youthful. Very good value for money. On the palate the alcohol feels a little warm and elevated yet.

It can be enjoyed now, although it can benefit from a few years of bottle ageing. Ageing potential approximately 4-6 years. Recommended service temperature 16°C, ideally open 30 minutes before service. ”

MORE INFORMATION



Combination of clay, limestone and gravels



Oceanic and mild climate



60% Merlot
40% Cabernet Sauvignon



Ageing in oak barrels for 6 months

Pairing suggestions:

- Appetizer: Grilled sweetbreads, Andean potatoes and beetroot emulsion
- Main course: Patagonian lamb cooked at low temperature with fried “polenta” and red bell-pepper reduction from Cachi.



THOMAS BARTON
RÉSERVE BORDEAUX
APPELLATION BORDEAUX CONTRÔLÉE

Pier-Alexis Soulière MS

ABOUT

THOMAS BARTON RÉSERVE GRAVES BLANC

“ A carpaccio
of fresh
pineapple,
apricot
liqueur...



Pier-Alexis Soulière MS
CANADA

- ✦ Master Sommelier
- ✦ 9th Best Sommelier of The World
ASI 2019
- ✦ Best sommelier of Americas
2018

This is a pastel yellow wine with fine peridian green reflections. On the nose, there is a creamy side reminiscent of ripe plum, a carpaccio of fresh pineapple, apricot liqueur... It is subtil, but there is also an aromatic side in this wine which reminds us the zest of “key lime”, tarragon from the garden, Thai basil...



Two grape varieties and the ageing, provide more complexity to the wine with aromas of short crust pastry and burnt meringue. Lots of freshness and a delicate finish. Perfect match with a roasted guinea fowl supreme with thyme.

In Quebec, there is a Protected Geographical Indication for northern corn from the village of Neuville, which is fresh and crunchy like Graves Blanc.

Just imagine the softness of the poultry and the crispness of its skin served with a fricassee of “corn”, a few sautéed chanterelles for indulgence and voilà! ”



MORE INFORMATION



Gravelly soil



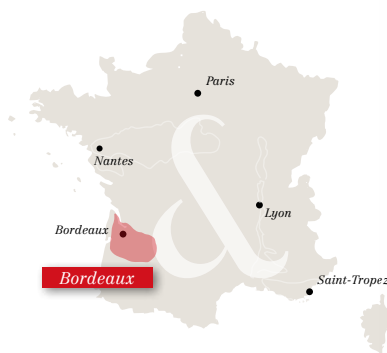
Oceanic and mild climate



55% Sémillon
45% Sauvignon Blanc



2 months ageing in oak barrels



2019 VINTAGE

THOMAS BARTON
RÉSERVE GRAVES BLANC
APPELLATION GRAVES BLANC CONTRÔLÉE

Martynas Pravilonis

ABOUT THOMAS BARTON RÉSERVE SAUTERNES

“ Sweetness
and mouth-
watering
freshness...



Martynas Pravilonis
LITHUANIA

- ✦ 4th Best Sommelier of the world
ASI 2019
- ✦ Best Sommelier of Lithuania
2018/2017/2016

In the glass the wine shows clear brilliant deep lemon colour. It does not show any shades of green or brown which might indicate underripeness or oxidation. Instead it is healthy and **very appetizing**.

Lifting the glass to the nose reveals clean and well-defined youthful aromas of ripe lemon, **pineapple, golden apple, fresh peach and a touch of candied quince** as well as lemon zest. There is also unmistakable influence of noble rot which provides notes of freshly spun honey, wax and a **nuance of freshly grated ginger**. With some time a hint of toast appears which indicates a short barrel ageing with the lees.

On the palate this is well-balanced medium bodied sweet wine. The flavours are even fresher than the aromas showing mainly ripe and candied citrus fruit. This impression is even more enhanced by racy acidity which with slight lemon zest-like bitterness in the finish **creates appetizing sensation and opens countless food and wine matching options**.



Overall, I find this to be very good young Sauternes which strikes **nice balance between sweetness and mouth-watering freshness.** Being on the lighter, juicier style makes it great partner to various dishes from classic foie gras pates to fresh fruit desserts like fruit salad or mango pavlova.

If I needed to offer something truly Lithuanian to pair with this wine I would go for something of every Lithuanian's childhood: Cottage cheese with freshly spun honey or quite strange for others but extremely nice in hot weather – freshly sliced cucumber topped with fresh honey. The freshness of cucumber with sweetness of honey extremely nicely complements the overall character of this wine. After biting into the piece of cucumber with honey take a sip of Thomas Barton Réserve Sauternes. The first impression is really unique – a salty mineral note comes out in the wine which then gives way to all the citrusy flavours which in the end of palate lets the cucumber and honey resurface again. Very nice, refreshing and dynamic sensation. Cheers!"



MORE INFORMATION



Gravel, chalk and clay



Oceanic and mild climate



80% Sémillon
20% Sauvignon Blanc



2 months ageing
in oak barrels



THOMAS BARTON
RÉSERVE SAUTERNES
APPELLATION SAUTERNES CONTRÔLÉE

Soraiya Meghji

ABOUT

M DE MAGNOL
BORDEAUX ROUGE

“ A classic
wine that
sings...



Soraiya Meghji
KENYA

✦ WSET
The Wine Shop
Kenya

Complex tannins and deep structure, balanced by freshness, rich ripe fruit, hints of spice, nuances of wood, vivid energy and longevity.



Tasting Notes:

Bouquet: Complex nose with hints of blackberry, spicy notes and nuances of wood.

Palate: Fruity, velvety soft, perfect balance.

Food pairing: Roasted meat, duck breast, soft cheese, fruit jams and cereal, rustic, nutty breads.”

MORE INFORMATION



Clay, limestone



Oceanic and mild climate



70% Cabernet Sauvignon
30% Merlot



Ageing in oak barrels
for 6 months



M DE MAGNOL
BORDEAUX ROUGE
APPELLATION BORDEAUX CONTRÔLÉE

Devati Basumallick

ABOUT
M DE MAGNOL
BORDEAUX BLANC

“ Approachable
fruitiness,
impressive
florals...”



Devati Basumallick
INDIA

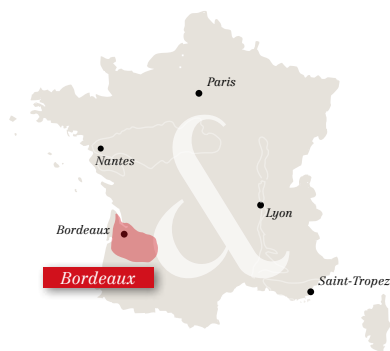
✦ Best Sommelier of India
2018

The eye appealing pale yellow colour of the wine in the bottle is affirmed whilst in the glass as

well, with a slight silvery-green tinge to the rim. This speaks of the youthfulness of the wine that portrays itself throughout the tasting.

As soon as the bottle is opened, a **delicious mix of fresh florals** hit the nose. Furthermore, a brief swirl of the glass reveals its fruitiness, clean and crisp with scents of citrus peel, lemon zest, passionfruit and a notable freshness from melon and cucumber undertones that arise unprovoked. There is an intriguing **delicateness on the nose of acacia blossoms and white flowers that beautifully haunt and please the olfactory senses.**

Whilst on the palate, the wine does not disappoint. Its attack is lean, simple, yet noteworthy. The wine is dry on the palate, with a lively, refreshing acidity that stays on for a long time, **tingling and enticing the palate for more.** What truly calls for an appreciation are the short, but significant mix of layers that come out quite clean upon tasting the wine – with primary fruit flavours of fresh pears,



quince, passionfruit, lime zest and crisp grapefruit, followed by hints of gooseberry and slightly unripe white peach and honeydew melon. A certain greenness from cucumber and green bell peppers and a hint of limestone minerality reveal themselves mid-palate, where the wine seems strongest on all that it has to offer **approachable fruitiness, impressive florals**, and an omnipresent, long acid backbone.

This Sauvignon Blanc is light to medium bodied, at **its pinnacle on mid-palate, and quite the star on the finish as well** – where it lingers actively with its citrus notes and acidity for a long, **unforgettable finish**. It is well-balanced and defines being stylish and suave in a not so subtle way, with layers that are not complex, but surprise the drinker and demand the palate’s attention with every swirl, every sip and every afterthought. Nothing too little, nothing too much, **just complete – in its modern and unmistakable way**.

This lean and fresh Sauvignon Blanc is good to drink on its own on a bright, sunny day, or lounging by the pool, brunching on a Sunday or enjoyed as an aperitif and with salads and appetizers.

MORE INFORMATION



Sandy soil layered with gravel and crumbled limestone



Oceanic and mild climate



100% Sauvignon Blanc



Between 3 and 6 months ageing in new oak barrels with stirring

However, I would not like to miss this opportunity of pairing this light classic with an equally enticing and lively Indian dish. This is an iconic appetizer that hails from the seafood-loving Bengali community in West Bengal, India – called Bhetki Machher Paturi, or Steamed Indian Seabass in Banana Leaf. The slight oiliness in the herb marinated fish matched with the floral, scented banana leaf flavours will be a perfect pair with the crisp and refreshing M de Magnol Bordeaux Blanc.

A taste of India, paired with a classic from the land of vin, as written by an Indian sommelier. Cheers! ”



M DE MAGNOL
BORDEAUX BLANC
APPELLATION BORDEAUX CONTRÔLÉE

Arneis Wu

ABOUT

BARTON & GUESTIER CHÂTEAUNEUF-DU-PAPE

“ Beautiful
deep ruby
colour with
purple hue,



pronounced intense notes with charming fresh violets floral and ripe black fruits like black cherry, black plum.

Also you can notice a mix of some peppery, toasty, smoky and coffee notes. It has rich mouthfeeling and high concentration, full of ripe black fruits with warmth of spices on the palate. Delicate and soft tannins balance well with the refreshing acidity and alcohol.

Arneis Wu
CHINA

✦ Head Sommelier
at Joël Robuchon
Shanghai



It's a powerful wine with layered flavours and minty notes on the long finish.

It has pure ripe black fruits, smooth tannin, mixed with peppery and warm spice notes. For me it's a very classic and elegant south Rhône valley style wine, which still has concentration and long ageing for the next 10 years.

MORE INFORMATION



Soil composed mainly of big round shape stones called "gallet" mixed with sandy clay



Mediterranean climate, sunny and warm



50% Grenache
50% Syrah



Partly aged in oak barrels

Food wine pairing:
Chinese classic dish:
Sautéed wagyu beef
Cube with Sichuan
Peppers and Garlic."



BARTON & GUESTIER
CHATEAUNEUF-DU-PAPE

Les Roches Noires

APPELLATION CHATEAUNEUF-DU-PAPE CONTRÔLÉE

Steve Ayon

ABOUT

BARTON & GUESTIER CÔTES-DU-RHÔNE

“ This wine offers the chance to explore one of France’s most famous appellations.



At the start of the tasting, I was impressed by the wine’s beautiful ruby highlights and concentrated colour as it touched the sides of the glass, revealing its apparent density.

The best came when nosing the wine, which revealed **superb aromatic intensity** expressed in powerful forest aromas reflected in ripe red fruits, notes of eucalyptus and rosemary, and spices like chilli, cinnamon and clove. Swirling the wine in the glass revealed the wine’s full depth, with mineral notes that bring to mind wet stones from a river and pine tree-like balsamic notes.

Steve Ayon
MEXICO

- ✦ 49th best Sommelier of the World **ASI 2019**
- ✦ Best Sommelier of Mexico **2017**
- ✦ Finalist Best Sommelier of Mexico **2014**



The wine is quite simply superb. The palate is round, pleasant and quaffable. The tannins are firm but well-refined, and the alcohol is warming, perfectly matching the wine's freshness. Overall it shows a wonderful harmony of intensities and good length on the palate, making it ready to drink now and also offering good ageing potential of a couple of years. It is a Côtes-du-Rhône that reflects the region's typical characteristics with a more **refined and sophisticated profile**.

To really make the most of it, it should be served with food. Mexican-style dishes would work well, and its flavours and textures mean it may be paired with many different options. It would match well, for example, with enchiladas with a sweet mole sauce and duck, that would bring out the sweet fruity flavours and spicy aromas, both of which would explode on the palate."

MORE INFORMATION



Cobblestones-clay (Gard area) and sand-limestone (Ardèche area)



Mediterranean climate, sunny and warm



50% Grenache
30% Syrah
20% Carignan



Ageing on fine lees in vats with oxygenation control



BARTON & GUESTIER
CÔTES-DU-RHÔNE
LES GALETS
APPELLATION CÔTES-DU-RHÔNE CONTRÔLÉE



Kathrine Larsen MS

ABOUT
BARTON & GUESTIER
SANCERRE

“ This is
a lovely
expression
of Sauvignon
Blanc from
the Loire.



Kathrine Larsen MS

DENMARK

- ✦ Master Sommelier
- ✦ UK Sommelier of the year
2014

The nose expresses a perfumed bouquet of fresh pink grapefruit, green asparagus, lychee, fresh basil and stony minerality. The palate is refreshing and precise, with a silky texture, juicy fruit concentration, and a lingering finish.



This wine is the perfect aperitif due to its refreshing citrusy core, but its mineral purity also makes it a great companion to a variety of raw shell fish, in particular oysters, but also new fiord prawns.

The wine's aromas and flavours also makes it a great companion for dishes such as green asparagus served with poached quail egg, or a crisp crab salad with pink grapefruit. To sum up, this is a very versatile style which can be enjoyed at a variety of occasions or settings. ”



MORE INFORMATION



Chalky limestone soil and flinty stones



Continental climate with cold and dry winters and hot and sunny summers



100% Sauvignon Blanc



Ageing on lees in vats with oxygenation control



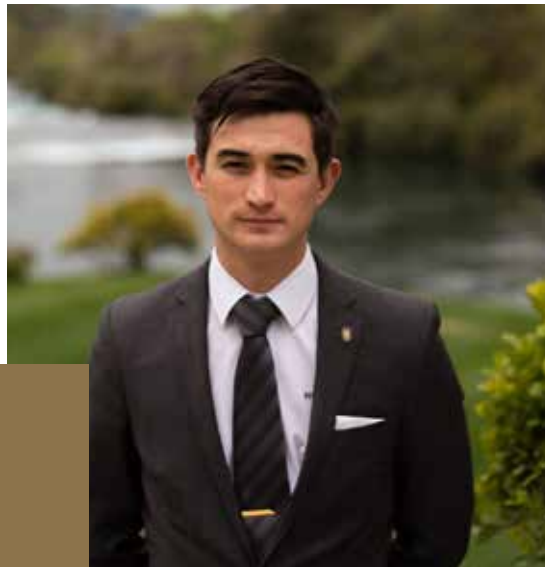
BARTON & GUESTIER
SANCERRE

LES SILICES
APPELLATION SANCERRE CONTRÔLÉE

Dion Wai

ABOUT
BARTON & GUESTIER
ROSÉ D'ANJOU

“ Pretty
and
moreish ”



Dion Wai NEW ZEALAND

- ✦ New Zealand Sommelier of the Year
2019
- ✦ 2nd at **2018** Chateaux & Domaines Castel/ Asia – Pacific Sommelier Cup
- ✦ 4th at La Revue du Vin de France blind tasting competition
2017
- ✦ New Zealand Sommelier of the Year
2016

Leave this one on ice to keep it taut as it delivers white nectarine, alpine strawberries and many shades of bright red berry fruits. A pleasant and soft sweet finish true to the style. Best paired with sunshine and picnics.



Food suggestion:

This style of wine would complement a wide array of classic Asian and Indian dishes with a spice element as well as BBQ flavours like Char Siu Pork. Champagne Ham sandwiches with a good spreading of horseradish cream or wholegrain mustard would also be an absolute winner! ”



MORE INFORMATION



Limestone with schist



Oceanic climate, mild with low temperature variations



75% Grolleau
25% Gamay



Cooling the wine in vats to stop fermentation and leave residual sugar



BARTON & GUESTIER
ROSÉ D'ANJOU
Les Jardins de la Reine
APPELLATION ROSÉ D'ANJOU CONTRÔLÉE

Mia Van de Water MS

ABOUT BARTON & GUESTIER VOUVRAY

“ Loire Valley Chenin Blanc is inimitable.



It is expressive and idiosyncratic, fruity and funky, bracing, refreshing, and undergirded by supreme structure. The Val de Loire is the historic home to the grape, and produces – without exception – its finest expressions.

It is one of those rare varieties that is excellent in all styles: both sparkling and still; from exhilaratingly dry to lusciously sweet, fresh and youthful to mature and resonant. Despite its supreme versatility, it has been consistently undervalued, regularly overlooked in favour of its much more famous friend Chardonnay. If Chardonnay is Meryl Streep (nearly universally beloved, iconic, stately, quicksilver in the hands of a director), **Chenin Blanc is Lily Tomlin, or Fanny Brice, or Kristen Wiig, or any marvelous comedienne who is quirky and unique** and unabashed and profoundly enduring. Chenin Blanc can be elegant, but it can also be earthy, riotous, **unconventionally beautiful, oddly**

Mia Van de Water MS

U S A

- ✦ Master sommelier
- ✦ Top Somm Bronze Medalist
2016
- ✦ Food & Wine Sommelier
of the year
2016



compelling. It is, perhaps, **the most naturally fascinating of grapes.**

Barton & Guestier Les Petites Parcelles is old-school Vouvray (Vouvray, of course, being the original marquee village for the variety, producing only sparkling and still white wines based on Chenin Blanc). On the nose, lemon pith and oil are accompanied by Vouvray’s signature smoke and beeswax, lanolin and wet wool, as well as a little dried honey. On the palate, this same **lightly honeyed character** overlays ripe **golden delicious apples**, pureed Asian pears, and a chalky white stone minerality. There is some residual sugar lending a burst of **succulent fruit** at the front of the palate, followed immediately by the kind of lively acidity **that brings you back to the glass over and over again.**

One of Chenin Blanc’s most charming attributes is its ability to pair with almost anything; it is the perfect wine to bring to a potluck with friends. However, given the generosity of this wine, I love to pair it with a pork roast, especially if there are elements of fruit and heat in the preparation. Go nuts. Get wild. Barton & Guestier **Les Petites Parcelles Vouvray will stand up to whatever it is you want to cook.**”

MORE INFORMATION



Clay and limestone soil with sandy patches, where Chenin gives its best



Oceanic and continental climate



100% Chenin Blanc



Control of the alcoholic fermentation in vats to preserve residual sugar



BARTON & GUESTIER
VOUVRAY
Les Petites Parcelles
APPELLATION VOUVRAY CONTRÔLÉE

Petros Skarmoutsos

ABOUT

BARTON & GUESTIER MUSCADET SÈVRE-ET-MAINE

“ Very expressive both on the nose and the palate...



Petros Skarmoutsos
MALTA

✦ Certified Sommelier by the
Court of Master Sommeliers

Barton & Guestier Muscadet Sèvre-et-Maine has everything someone would expect of a quality Muscadet. While coming from a non-aromatic grape variety, the wine's intensity is very expressive both on the nose and the palate, with a fresh bouquet of lemon and grapefruit zest aromas, white peaches, pears, melon and



honeysuckle along with subtle mineral notes. The wine's elevated, refreshing acidity and underlying saline character are making it a great pair for seafood dishes, shellfish and white fish with light sauces. Fresh oysters are a perfect pairing, while it can easily be drunk as an aperitif as well, preferably, by the sea..."



MORE INFORMATION



Clay



Oceanic climate, mild with lots of rain.



100% Melon de Bourgogne



Ageing in vats



BARTON & GUESTIER
MUSCADET SÈVRE-ET-MAINE

Les Grandes Perlières
APPELLATION MUSCADET SÈVRE-ET-MAINE CONTRÔLÉE

Diego Arrebola

ABOUT

BARTON & GUESTIER CHABLIS

“ Pleasant
and fresh
wine...



Diego Arrebola

B R A Z I L

- ✦ 29th Best sommelier worldwide ASI **2019**
- ✦ Best sommelier of Brazil **2018**

Regarding the analytical tasting of it, the wine is clear, day bright, with a lemon colour of medium intensity denoting youth and freshness, forming beautifully seductive tears that flows slowly down the glass. Attractive indeed!

It has a **fresh and fruity nose**, discrete but typical, youthful, with bruised apples, white flowers and citrus peel, complemented by a slight minerality, reminding of flint and brine. The palate is deliciously dry, with restrained alcohol and juicy acidity, presenting a medium body with **lots of citrus, lemon juice, crisp green apples, with minerality and sapidity, good balance and long finish.**

Such a pleasant and fresh wine definitely calls for food, food as fresh and exquisite as the wine. Look for Brazilian food and ingredients for such a pairing is no challenge; this Chablis calls for sea, and Brazil has thousands of kilometres of it!



Chablis is among my favourite white wines, with character and racy acidity, making of it the purest expression of Chardonnay. Despite the fact that it is not naturally an expressive grape, Chardonnay can deliver focus and freshness, especially in the cool climate of Chablis, making wines that are not only attractive, but an **absolute must go if you look for versatility in wine and food pairing and also a great option for an aperitif.**

From the waters surrounding the island of Santa Catarina, where the city of Florianopolis is located, we can source juicy, fat, and flavourful oysters, simply perfect with no more than a splash of lime and a glass of Chablis.

Another delicacy of Brazilian coastal cities, present throughout the country, but particularly famous in Rio de Janeiro's bars, is the shrimp pastel. Pastel is a kind of fried dumpling, but quite bigger than Asian dumplings; the shrimp version has typically a creamy shrimp filling, made with small to medium shrimps, intense in flavour, setting a nice contrast with the freshness and finesse of this great Chablis.

Just a bit further North, throughout the coastal cities of North-eastern Brazil, we find another delicacy that makes a great match with

this Chablis, Casquinha de Siri, grated crab meat, seasoned with, among other ingredients, coconut milk, dende oil and coriander leaves, The creamy texture and the grated crust can have a perfect balance with the crisp texture and thirst quenching acidity of our Chablis, making each bite tastier than the previous one.”

MORE INFORMATION



Chalk and marls covered with pebbles



Continental climate with cold and dry winters and hot and sunny summers



100% Chardonnay



Ageing on fine lees in vats with oxygenation control



BARTON & GUESTIER
CHABLIS
Saint Louis
APPELLATION CHABLIS CONTRÔLÉE

Mattia Cianca

ABOUT

BARTON & GUESTIER POUILLY-FUISSÉ

“ Creaminess
and roch
salt
minerality...



Mattia Cianca
ITALY

- ✦ Best sommelier of Italy
2019
- ✦ Best Sommelier of
Australia **2017**

The wine shows its vibrant and healthy deep straw yellow colour with hints of gold, fairly viscous appearance.

The first nose combines crushed pecan nuts and candied lemon zest with mild notes of whipped cream and butter.

After aeration a floral note appears in the form of dried chamomile and the wine continues to evolve with aromas of ripe yellow peach, honeydew melon, dried banana and sandalwood.



On the palate the wine is dry and refreshing despite its firm and warm structure, the yellow fruit carries through with more creaminess and rock salt minerality.

Long and dry finish, perfect to be enjoyed on its own as an aperitif or with French dish Poulet Gaston Gérard, Italian dish Buffalo Mozzarella, thyme and pearl of pesto salad.

To be served at 10°C in a Zalto universal glass.”



MORE INFORMATION



Chalk and marls



Continental climate with cold and dry winters and hot and sunny summers



100% Chardonnay



Ageing on fine lees in vats



BARTON & GUESTIER
POUILLY-FUISSÉ

Hautes Vignes

APPELLATION POUILLY-FUISSÉ CONTRÔLÉE
GRAND VIN DE BOURGOGNE

Svetoslav Manolev MS

ABOUT

BARTON & GUESTIER
MÂCON-VILLAGES

“ The wine has
bright pale
lemon core
with brilliant
reflection.



Svetoslav Manolev MS
BULGARIA

✦ Master Sommelier

The nose is open and expressive with notes of ripe red apple, peach and pear, followed by light floral notes of acacia and crème fraîche notes in the background.



The palate is dry with fine texture and well-balanced oak.

I would serve this with pan seared rainbow trout, with wild garlic and lemon butter.”



MORE INFORMATION



Granitic soil with chalky underlying rocks



Continental climate with cold and dry winters and hot and sunny summers



100% Chardonnay



Ageing in vats



BARTON & GUESTIER
MÂCON-VILLAGES
Les Murets
APPELLATION MÂCON-VILLAGES CONTRÔLÉE

Roberto Duran

ABOUT

BARTON & GUESTIER BEAUJOLAIS-VILLAGES

“ The wine has clear and bright medium ruby colour with purple hints,



medium viscosity and medium tears. On the nose it is clean and youthful with elevated intensity, showing characteristic of **fresh red fruit** and black fruit such as raspberry, wild strawberry and black cherry following beautiful florality such as rose petals and fresh violet, tropical fruit such as banana peel and watermelon, dry candy aromas such as bubblegum and cotton candy, medium minerality such as granite combined with a touch of liquorice.

On the palate the wine is dry, refreshing acidity, medium in body, **tannins are well-integrated** and profile is **juicy** with medium alcohol. Characteristic of ripe wild fruit raspberry and pomegranate following black fruit profile such as fig and dark cherry, fresh red floral profile such as fresh violets and fresh roses combined with **delicate spice** such as **liquorice** and **blackpepper** whereas palate is showing full-driven profile. Spice aromas come at the end showing this incredible freshness and minerality.

Roberto Duran
SPAIN

- ✦ 41st Best Sommelier of the World
ASI 2019
- ✦ Sommelier of the year Spain
2015
- ✦ Advanced Sommelier



Food & Wine recommendation:

Coca de Trampó (Majorcan flatbread with vegetables & Sobrasada)

Coca de trampó is a Majorca's thin and crispy bread topped with vegetables & olive and Sobrasada Mallorquina.

Its one of the very classic dishes from Mallorquin cuisine. It's called Trampo because it's a made from fresh vegetables such as green pepper, tomato from Majorca, onions, black olive. It has a crunchy texture from the crispy bread that is topped up with vegetable and sobrasada (Sobrasada is a raw, cured sausage from the Balearic Islands made out of ground pork, paprika and salt and other spices). On the palate the wine was lively, and had a fruit forward body. The surprisingly elevated acidity balanced with the oily texture of the dish while the full-driven character of the wine uplifts the fresh vegetables and olives. Whereas the round texture of the wine combined with juicy tannin will help to cut through the fattiness of the Sobrasada and the ripe & fruity aromatics of the wine will balance the spiciness of the Spanish paprika. A perfectly harmonious exotic character finish with fresh liquorice, black pepper,

granite minerality aroma & baking spice that will bring more freshness to the palate making it a great food and wine pairing.

Classic summer dish. I recommend to serve this wine at around 10 to 12 degrees (slightly chilled) so we can enhance the fruity character of the Gamay Noir grape variety."

MORE INFORMATION



Granite, sand and silica



Continental climate with cold and dry winters and hot and sunny summers



100% Gamay Noir



Ageing in vats



BARTON & GUESTIER
BEAUJOLAIS-VILLAGES

Grand Bouquet

APPELLATION BEAUJOLAIS-VILLAGES CONTRÔLÉE

Minjoo Kim

ABOUT

BARTON & GUESTIER BEAUJOLAIS

“ Refined
and very
intense



Minjoo Kim
SOUTH KOREA

- ✦ Advanced Sommelier
by the Court of Master
Sommeliers
- ✦ Best Sommelier of Korea
2019

It has a lovely raspberry colour and a brilliant hue. The nose is both refined and very intense, with notes of violet, candy confectionery, red liquorice and red fruit syrup. As I drink it, it get more robust power overwhelmed over the palate, it is obviously weightier than I expected with some viscosity



confirmed on the sight as well. Interestingly, it is showing intense acidity (which doesn't normally prevail where it has heavy alcohol content). It feels both fleshy and silky. Both freshness and fruit remain for quite a long time on the palate."

Food Pairing to recommend:

- Korean raised steamed pig which usually paired with Kimchi and shredded vegetable and noodles
- Korean style black Pudding can be a good pairing either.



MORE INFORMATION



Clay and limestone



Continental climate with cold and dry winters and hot and sunny summers



100% Gamay Noir



Ageing in vats



BARTON & GUESTIER
BEAUJOLAIS
Les Violettes
APPELLATION BEAUJOLAIS CONTRÔLÉE

Philippe Nusswitz

ABOUT
HÉRITAGE N°292
BARTON & GUESTIER

“ Rich
Syrah
and velvety
Grenache...



Philippe Nusswitz
FRANCE

✦ Best Sommelier of France
1986

What a nice dark ruby colour with little evolution. Very delicate nose of red fruit jam with vanilla, kirsch, clove, laurel aromas. Quite complex and very pleasant already.

Impressive mouthfeel showing generous alcohol, soft but rich tannins, lots of flavours with liquorice, cigar box, cherry and smoky notes as main characteristics.



The blend 292 is a typical south of France red from the Rhône valley with rich Syrah and velvety Grenache.

Drink now to 2027.

A dish suggestion would be a veal chop grilled with rosemary herbs and served with a flavourful ratatouille.”



MORE INFORMATION



Gravel and some sand



Mediterranean climate, windy with high temperatures and exceptional sun



80% Syrah
20% Grenache



6 months ageing in oak barrels



HÉRITAGE N°292
BARTON & GUESTIER
APPELLATION DUCHÉ D'UZÈS CONTRÔLÉE





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DEPUIS 1725

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