



Les Vignerons de Buzet – Since now almost 12 years, our coop. is gradually moving towards a viticulture that reconciles the best technology, respect for Humans and the environment.

Our promise: « *Make good wine at the best price for the customer in the best conditions for those whose living it is with total respect for Humans and Nature* ».

BARON D'ARDEUIL Appellation Buzet Contrôlée



Vintages : 2017



Varieties :
Sémillon, Sauvignon



Terroir :
Clay-limestone and gravel



Wine-making :
The ripe grapes are picked as night draws to a close to profit from the cool conditions. After short maceration on the skins, the juice is extracted delicately by pneumatic pressing. This wine is made in vats. Matured on the lees.



Wine-tasting :
The bouquet is intense and charming, but very complex with fruit scents and slight hints of vanilla or even toast. Full-bodied on the palate with lots of substance and volume. There is just the right acidity to give this gastronomic wine a delicately fresh touch.



Ideal drinking temperature: 13°C



Serving suggestions :
Serve with fish, poultry and a wide range of dishes in sauce. Also ideal as an aperitif.



Wine growing that respects both Man and Nature.



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