

SUD OUEST

GAILLAC: DOMAINE BARREAU METHODE ANCESTRALE BRUT

Domaine Barreau

TASTING NOTES

Notes of green apple and pear on the nose. The palate is well-balanced and tangy, with fine bubbles accentuating its freshness.

WITH FOOD

Desserts

VINTAGE N/V

REGION Sud Ouest

APPELLATION Gaillac

GRAPES Mauzac

KEEPING Drink within 1 to 2 years of bottling.

VINIFICATION Careful hand-harvesting followed by slow and gentle pressing under inert gas to protect the fruity aromas. Very slow alcoholic fermentation at low temperature, interrupted by filtration. Early bottling with a second fermentation in the bottle and a well-balanced disgorgement.

BOTTLE 75cl

VOLUME 10.0%



DOMAINE BARREAU

Located 2 miles from Gaillac in Boissel over 34 hectares, the Domaine is known for their serious approach to wine making, with the Barreau family making top quality wines year after year. White, red and rose wines are produced and obtain awards on a regular basis.