



SANCERRE - COTEAUX DU GIENNOIS
POUILLY FUMÉ



L'INSTANT Pinot Noir Rouge Jean Marie Berthier – 2017

Bright, garnet coloured wine, this red Pinot Noir has a typical nose with dark fruits.

The freshness on entry to the palate is partnered by a velvety texture. Cherries, blackberries and blueberries combine to create an excellent harmonious wine.



Pleasure, intensity and fruitiness...



FOOD PAIRING

Grilled red meats and rabbit cooked with mustard. It also goes surprisingly well with liquorice ice-cream.



*Vin de France,
L'Instant Pinot Noir Rouge*

PRESENTATION

THE VINTAGE

2017 is the latest in a succession of early harvests. As winter drew to a close with temperatures worthy of late spring, nature snowballed ahead. The vines continued to reach each milestone early, right up until harvest – despite very variable conditions which changed month by month and area by area.

In short – Centre-Loire's 2017 wines are made for enjoyment.

TERROIR

The vines grow on argilo-calcaire soil.

VARIETALS

Pinot Noir : 100%

WINEMAKING

Alcoholic fermentation is performed in vats for 10 to 14 days at temperatures between 26 and 32° C. Throughout this process, the must is pumped over twice daily so as to maximize the extraction of colour and tannins.

AGEING

Malolactic fermentation is performed in stainless steel tank. To finish the wine is racked, aged for 6 to 10 months and the bottled.