



SANCERRE - COTEAUX DU GIENNOIS
POUILLY FUMÉ



L'INSTANT Pinot Noir Rosé Jean Marie Berthier – 2017

Nice candy coloured, this rose Pinot Noir has an elegant nose with typical aromas of red fruits.
On the palate the wine shows both the suppleness and refreshing acidity of the Pinot Noir.



Elegance, freshness and fruitiness...



FOOD PAIRING

Light and easy drinking. Enjoy it as an aperitif, with white meat, salads and fishes or simply with friends.



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

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

As soon as they arrive in the winery, the harvested grapes are delicately pressed and the juice obtained is allowed to settle for around 36 hours. The alcoholic fermentation starts naturally at a controlled of the temperature (15-18°C).

AGEING

The wine is then matured for a few months on its fine lees until the bottling is carried out at the beginning of the year.