



SANCERRE - COTEAUX DU GIENNOIS
POUILLY FUMÉ



SANCERRE Blanc Les Chasseignes – 2016

Pale gold coloured wine with bright glints. The rich, complex aromas reveal hints of white and yellow fleshed fruits such as nectarine and pear, or even white flowers.

The palate is well-balanced and surprisingly round. A white Sancerre showing wonderful fullness and elegance.



A very succulent and elegant Sancerre white wine.



FOOD PAIRING

This white Sancerre pairs well with baked gratin dishes, as well as shellfish served in a sauce ; such as scallops in a Hollandaise sauce, king prawns and lobster. Its favourite companion is crottin de Chavignol goat's cheese.



*AOP Sancerre Blanc
Centre Val de Loire
Les Chasseignes*

PRESENTATION

THE VINTAGE

2016 has been giving our winegrowers a run for their money. Weather conditions were difficult; growers have had to contend with rain, humidity, frost and even sunscald, but have carried on regardless. Luckily nature rallied at the eleventh hour, and the vintage will be an excellent one after all. 2016's wines are expected to show good purity of flavour; and as with all late vintages, they have plenty of freshness and a crisp texture.

SITUATION

Along the Loire River in east of Bourges, the vineyards extend over 2,926 ha in 14 communes.

TERROIR

The grapes come from a plot of old vines, planted in clay-limestone chalk soil. Les Chasseignes lies on a slope in the village of Sury en vaux.

VARIETALS

Sauvignon blanc : 100%

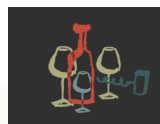
WINEMAKING

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 in the spring.

REVIEWS AND AWARDS



« Pas de bois dans cette cuvée (Chasseigne veut dire chênaie), mais une très belle maturité – des notes de pâte de coing, d'abricot, d'herbe coupée, de foin, d'immortelle, au point qu'on penserait presque à une vendange tardive ; mais la bouche bien sèche nous ramène du côté de Saint Gemme ; la finale sur les amandes vertes, le buis et les pistaches est vraiment bluffante.

Les Vignobles Berthier, aujourd'hui dans les mains de Florian et Clément, regroupent trois entités, à Sancerre et en Coteaux du Giennois, soit 25 ha de vignes au total. »

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In vino veritas, 06/11/2017