



SANCERRE - COTEAUX DU GIENNOIS
POUILLY FUMÉ



POUILLY FUMÉ Jean Marie Berthier – 2017

With a clear bright yellow colour, our Pouilly Fumé opens with a nose of white flowers, vegetable notes combined with citrus zest. On the palate, the attack is forthright and lively, there is great delicacy with freshness and a nice minerality.



Finesse, succulence and smoothness...



FOOD PAIRING

This wine pairs well with roast or grilled saltwater fish, scallops or even a skate and crayfish gelée with green apples.

It can be enjoyed as an aperitif, with fish, seafood and cheeses, or simply just enjoy with friends...



*AOP Pouilly Fumé
Centre Val de Loire
Jean Marie Berthier*

PRESENTATION

LE MILLÉSIME

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.

SITUATION

Between Burgundy and Berry, the vineyard of Pouilly stretches over 1,245 ha on the right bank of the Loire.

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.

TERROIR

Our Pouilly Fumé comes from one of the area's finest terroirs; Kimmeridgian marl with small oysters (Terres blanches). This terroir give finess and elegance to the wine.

VARIETALS

Sauvignon blanc : 100%

REVIEWS AND AWARDS



14.5/20

« Les vins jouent le registre du fruit et de la tension en blanc. »

Guide Bettane et Desseuve des vins de France

01/11/2017



« Les vins minéraux se marient également très bien avec les notes iodées de l'huître. Ainsi, un vin de Loire, par exemple un Pouilly-Fumé conviendra parfaitement. »

Elle à table

22/08/2017