



SANCERRE - COTEAUX DU GIENNOIS
POUILLY FUMÉ



POUILLY FUMÉ Jean Marie Berthier – 2018

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

2018 shows every sign of being a sun-driven vintage. Having braved the unusual weather conditions, 2018 is a unique, early vintage - a vintage shaped by extraordinary extremes of weather, ranging from record levels of spring rainfall to summer heatwaves. September's fine weather helped to maintain the quality potential of the harvest.

In conclusion, the 2018 vintage is set to be all about elegance

SITUATION

Between Burgundy and Berry, the vineyard of

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 finesse 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