



SANCERRE - COTEAUX DU GIENNOIS
POUILLY FUMÉ



L'INSTANT Sauvignon Blanc Clément & Florian Berthier – 2018

Pale gold coloured, this white sauvignon has typical aromas of white flowers, citrus and exotic fruits. It's a fresh and fruity wine with floral aromas, and notes of white fruits such as quince and pear.

The wine is gentle and supple on entry to the palate and is followed by a refreshing acidity which provides good balance to the overall softness of the wine.



Floral aromas, citrus and exotic fruits...



FOOD PAIRING

Enjoy it as an aperitif, with white meat, fish, shellfish and other crustaceans, or simply just enjoy with friends...



*Vin de France,
L'Instant Sauvignon Blanc*

PRESENTATION

THE VINTAGE

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

TERROIR

The vines grow on clay-limestone soil.

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.