

Intensity,
Characters,
& Mineral ...

VIGNOBLES
BERTHIER
SANCERRE
COTEAUX DU GIENNOIS
POUILLY FUMÉ



COTEAUX DU GIENNOIS BLANC

Clément & Florian Berthier



Pale gold coloured, this white Coteaux du Giennois has typical aromas of white flowers, citrus and exotic fruits (grapefruit, passion fruit). Coteaux du Giennois white is 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.*

Our Grape Varietals :

100% Sauvignon blanc.

Our Terroirs :

50 % Silex, 30 % Limestone and 20 % Marl.

Our 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).

The wine is aged on fine lees for 8 month.

Our Foodpairing :

Enjoy it as an aperitif, with white meat, fish, shellfish and other crustaceans.

Tasting :

8 - 10 °C, keep between 2 and 3 years.

