

*Finesse,
Freshness,
and Pleasure ...*

VIGNOBLES
BERTHIER
SANCERRE
COTEAUX DU GIENNOIS
POUILLY FUMÉ



COTEAUX DU GIENNOIS ROSE

Clément & Florian Berthier

With its pale rose colour, this Coteaux du Giennois Rosé shows aromas of red fruits, fruit drop, and some spicy notes.

On the palate the wine shows both the suppleness and refreshing acidity of the Pinot Noir.

Heaps of red fruit aromas with hints of spice on the nose.

Our Grape Varietals :

100% Pinot noir.

Our Terroir :

100% Flint.

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 3 month.

Our Foodpairing :

Grilled fish and meat, cured meats, as well as lightly spiced Asian dishes, or quite simply enjoy it while lounging around the pool.

Tasting :

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

