

Complexity,
Intensity,
and Pleasure ...

VIGNOBLES
BERTHIER
SANCERRE
COTEAUX DU GIENNOIS
POUILLY FUMÉ



COTEAUX DU GIENNOIS ROUGE

Clément & Florian Berthier



Bright, garnet coloured wine, this red Coteaux du Giennois has a typical nose with dark fruit and hints of spice.

The freshness on entry to the palate is partnered by a velvety texture. Cherries, blackberries and blueberries develop to provide an excellent harmonious wine, with an uplifting touch of spice on the finish.

Our Grape Varietals :

80% Pinot noir, 20% Gamay.

Our Terroir :

100% Clay-limestone.

Our Winemaking :

Alcoholic fermentation is performed in vats for 10 to 14 days at temperatures between 26 and 32 °C.

Throughout this process, the must is pumped over twice daily so as to maximize the extraction of colour and tannins.

The wine is racked and then matured for 10 to 12 months in barrels.

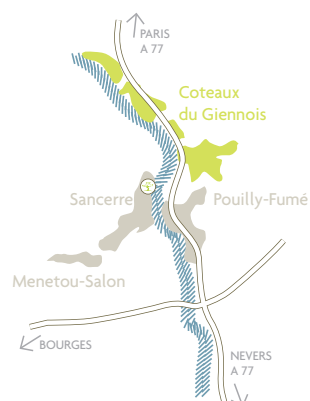
Our Foodpairing :

Grilled red meats and rabbit cooked with mustard.

Its also goes surprisingly well with liquorice ice-cream.

Tasting :

10 - 12°C, keep between 3 and 5 years.



2018
88/100



2018
15,5/20