

*Pleasure,
Youth,
and Fruity ...*


VIGNOBLES
BERTHIER
SANCERRE
COTEAUX DU GIENNOIS
POUILLY FUMÉ



L'INSTANT ROUGE

Clément & Florian Berthier

*Bright, garnet coloured wine, this red Pinot Noir
has a typical nose with dark fruits.*

*The freshness on entry to the palate is partnered
by a velvety texture. Cherries, blackberries and blueberries
combine to create an excellent harmonious wine*

Our Grape Varietals :

100% Pinot noir.

Our Terroir :

100% Limestone.

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 4 month.

Our Foodpairing :

Grilled red meats and rabbit cooked with mustard.

It also goes surprisingly well with liquorice ice-cream.

Tasting :

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

