

*Intriguing,
Exceptional
and Natural ...*

VIGNOBLES
BERTHIER
SANCERRE
COTEAUX DU GIENNOIS
POUILLY FUMÉ



SANCERRE BLANC

La Croix Renaud



*Originating from the smallest plot of our estate, just 0,40 hectares.
This wine has been matured in demi-muids (600L oak barrel) for a year.*

It is later bottled without artifice or external addition.

*While keeping its freshness, the wine has developed
an intriguing character.*

The fruitiness of the pear brings a complexity all in juice and fruit.

Our Grape Varietals :

100% Sauvignon blanc.

Our Terroir :

100% Clay-limestone.

Our Winemaking :

Delicate pressing of the grapes, the juice is settled for 36 hours.

The alcoholic fermentation begins naturally
under temperature control (15-18°C).

The wine is matured on fine lees for a minimum of 18 months.

Our Foodpairing :

A UFO, to be discovered one its own.

Tasting :

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

