

Complexity,
Delicate,
and Gourmand ...



VIGNOBLES
BERTHIER
SANCERRE
COTEAUX DU GIENNOIS
POUILLY FUMÉ



SANCERRE BLANC

Les Chasseignes

Pale gold coloured wine with bright glints.

The rich, complex aromas reveal hints of white and yellow fleshed fruits such as nectarine and pear, or even white flowers.

The palate is well-balanced and surprisingly round.

A white Sancerre showing wonderful fullness and elegance

Our Grape Varietals :

100% Sauvignon blanc.

Our Terroir :

100% Clay-limestone chalk.

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 to 10 month.

The bottling make without filtration and collage.

Our Foodpairing :

White meat, cheeses like Brie and Reblochon.

Tasting :

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

