

Softness,
Strength,
and Pleasure ...

VIGNOBLES
BERTHIER
SANCERRE
COTEAUX DU GIENNOIS
POUILLY FUMÉ



MENETOU-SALON BLANC

Clément & Florian Berthier

In a pale gold color our menetou-salon has a very intense nose with citrus notes and exotic fruits. On the palate the attack is ample with a nice freshness and a very aromatic finish (pineapple).

Our Grape Varietals :

100% Sauvignon blanc.

Our Terroir :

100% Clay-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).

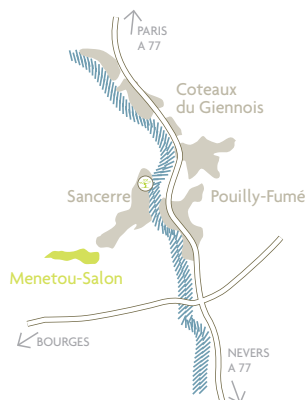
The wine is aged on fine lees for 6 month.

Our Foodpairing :

Seafood or pies, gourmet salads and cheese.

Tasting :

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



2017
87/100



2018
14/20