

*Finesse,
Succulence,
and Smoothness ...*



VIGNOBLES
BERTHIER
SANCERRE
COTEAUX DU GIENNOIS
POUILLY FUMÉ



POUILLY FUMÉ

Clément & Florian Berthier

With a clear bright yellow colour, our Pouilly Fumé opens with a nose of white flowers, vegetable notes combined with citrus zest.

On the palate, the attack is forthright and lively, there is great delicacy with freshness and a nice minerality.

Our Grape Varietals :

100% Sauvignon blanc.

Our Terroir :

100% Kimmeridgian marl with small oysters.

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 month.

Our Foodpairing :

Roast or grilled saltwater fish, scallops or even a skate and crayfish gelée with green apples.

Tasting :

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

