

*Freshness,
Purity,
and Minerality ...*

VIGNOBLES
BERTHIER
SANCERRE
COTEAUX DU GIENNOIS
POUILLY FUMÉ



SANCERRE BLANC

Clément & Florian Berthier

*Bright straw coloured wine with green glints.
The clean, racy nose reveals hints of grapefruit,
white flowers and flintiness.*

*On the palate, the attack is full and silky,
rich and plump with underlying freshness.*

Our Grape Varietals :

100% Sauvignon blanc.

Our Terroirs :

50% Flint, 50% Limestone.

Our 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 Our Foodpairing :

Salmon puff pastry parcels, foie gras, Crottin de Chavignol goat's cheese, an aperitif, with fish and seafood.

Tasting :

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

