

SANCERRE

PINOT NOIR

CLÉMENT & FLORIAN
BERTHIER





# SANCERRE ROSE

# Clément & Florian Berthier

With its pale rose colour, this dry but very fruity wine will surprise you with its fineness and freshness. It shows aromas of white currant, apricot, and vine peach.

On the palate the wine shows both the suppleness and refreshing acidity of the Pinot Noir.

# Our Grape Varietals:

100% Pinot noir.

#### 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 3 month.

# Our Foodpairing:

Indian dishes, and fruit-based desserts, an aperitif, grilled fish, seafood, spicy dishes.

#### Tasting:

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





