

*Freshness,
Finess, and
Perfect balance ...*

VIGNOBLES
BERTHIER
SANCERRE
COTEAUX DU GIENNOIS
POUILLY FUMÉ



COTEAUX DU GIENNOIS BLANC

Terre de Caillotte - Le Champs Jacquot

*Displaying a bright yellow colour with green hues,
Terre de Caillotte opens with a very elegant and refined nose.*

*White fruits such as pear and peach nicely complement
notes of white flowers such as hawthorn.*

*On the palate, the wine is straightforward with a nice volume.
The maturity of the wine is lined with a superb feminine elegance...*

Our Grape Varietals :

100% Sauvignon blanc.

Our Terroir :

100% Limestone (caillotte) of oxfordiens's Villiers.

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 12 month.

Our Foodpairing :

Salmon appetizers or a perch fillet from the Loire, or can simply be enjoyed as an aperitif.

Tasting :

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

