

Pleasure,  
Suppleness and  
Something sweet ...

VIGNOBLES  
BERTHIER  
SANCERRE  
COTEAUX DU GIENNOIS  
POUILLY FUMÉ



## COTEAUX DU GIENNOIS BLANC

### Terre de Marne - Les Vignes de la Garde



*Displaying a bright yellow colour with green hues, Terre de Marne opens with a very pleasant nose, mixing lychee and papaya with hints of grapefruit.*

*Supple on entry to the palate, very smooth, with a finish that reminds us of the pleasantly acidic nature of the terroir.*

#### 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 12 month .

#### Our Foodpairing :

Perfect original dishes and Japanese cuisine why not try it with molecular cuisine.

#### Tasting :

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



2017  
91/100



2018  
90/100



2017  
16,5/20



2018  
16,5/20



2017  
14/20