

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

VIGNOBLES
BERTHIER
SANCERRE
COTEAUX DU GIENNOIS
POUILLY FUMÉ



COTEAUX DU GIENNOIS BLANC

Terre de Silex - Les Genets Gris

Displaying a golden yellow colour, Terre de Silex opens with a typical nose, blending the elegant crispness of the sauvignon with a gunflint character.

On the palate, the attack is forthright and taut with a nice minerality, good body and an unparalleled presence...

Our Grape Varietals :

100% Sauvignon blanc.

Our Terroir :

100% Flint.

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 :

A wine for enjoying with food, complex, delicate, try it with sushi, tuna Carpaccio or a strong cheese.

Tasting :

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



2017
92/100



2018
92/100



2017
17/20



2018
17/20



2018
90/100



2017
15,5/20