



# LA CROIX RENAUD

Sancerre

*Strongly coloured whit with bright tints*



## TERROIR

Clay-Limestone.

## GRAPE VARIETALS

Pinot Noir.

## WINEMAKING

Cold maceration before fermentation during 16 days of vinification. 100% of malolactic fermentation in barrels for 3 months. The wine remains 9 months in oak barrels.

## FOODPAIRING

With white meat in sauce or with cheese such as reblochon, or brie.

## TASTING

10-12°C, on call time between 3 and 5 years.

« This complex and subtle wine unveils delicate aromas of candied fruits and wood fruits to which are added toasted notes. The Croix Renaud is very elegant and will delight the most refined palates.

VIGNOBLES  
BERTHIER

20 route de Cosne - Les Clairneaux - 18240 Ste-Gemme-en-Sancerrois - France  
+33(0)2 48 79 40 97 - [contact@vignoblesberthier.fr](mailto:contact@vignoblesberthier.fr) - [www.vignoblesberthier.fr](http://www.vignoblesberthier.fr)

