



LES CHASSEIGNES

Sancerre

Complexity, Delicate, Gourmet



TERROIR

Limestone.

GRAPE VARIETALS

Sauvignon blanc.

WINEMAKING

Delicate pressing of the grapes, then the juice is settled. The alcoholic fermentation starts naturally under temperature control. The wine is aged on fine lees for a minimum of 18 months.

FOODPAIRING

As an aperitif with fresh crottin de Chavignol and at the table with a salmon risotto.

TASTING

8-10°C, keep between 2 and 5 years.

« The nose is rich and complex, revealing notes of white and yellow fruits. The mouth is fresh revealing notes of white and yellow fruits. The mouth is fresh and sweet, which perfectly marks this terroir so particular.



VIGNOBLES
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