



# TERRE DE CAILLOTTE

Coteaux du Giennois

*Freshness, Finess, Perfect balance*



## 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 9 to 12 months.

## FOODPAIRING

As an aperitif or at the table with a fillet of sole or salmon bites.

## TASTING

8-10°C, keep between 2 and 5 years.

« Our Cuvée Terre de Caillotte opens on a nose full of elegance and refinement. In the mouth, the wine is frank with a beautiful volume.

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)

