



TERRE DE SILEX

Coteaux du Giennois

Intensity, Character, Minerality



TERROIR

Flint.

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

With a vegetable gratin, endives with bechamel sauce or pike quenelles.

TASTING

8-10°C, keep between 2 and 5 years.

« Our Cuvée Terre de Silex opens on a typical nose, mixing the crunchy side of the sauvignon with the gunstone. On the palate, the attack is straight, presenting a nice minerality.



VIGNOBLES
BERTHIER

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