Wijnfiche

Vignobles Berthier | Sancerre | BIO
France (LOIRE) — 2023

Domain

Vignobles Berthier

In the Berthier family, the profession of winegrower has been handed down from father to son for five generations. Clément and Florian, passionate about the art of viticulture and deeply committed to their family's winemaking tradition, are dedicated to preserving and enhancing the reputation of the wines produced by previous generations. They took over the reins in 2012 and continue the family history. For many years now, this sensibility for nature, innate in each generation of the Berthier family, has been naturally directing them toward organic growing, for which they obtnained certification in 2022.

Vinification

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 then matured for a few months on its fine lees until the bottling is carried out in the spring.

Taste

Light color with green hues. The ripe grapes provide an intense and original aroma: impressions of white flowers, oranges and grapefruit, with hints of flint. Smooth and fresh on the palate (citrusy) with a hint of orange jam and a nice freshness in the end. After some evolution, more exotic fruits (lychee) appear and the minerality emerges.

Food pairing

Shellfish | Scampi | Cheese - goatcheese, Crottin de Chavignol | Sushi | Aperitif

General information

Type: White wine
Grape varieties: Sauvignon blanc (1%)
Viticulture: Traditional
Storage (years): + 2-3
Serving temperature: 8 °C
Taste profile: Mineral acidic

