

Vignobles Berthier | Coteaux du Giennois France (LOIRE) – 2021

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 obtained certification in 2022.

Vinification

Traditional vinification at low temperature, followed by a short maturation in tanks.

Taste

Pale, lemon-green-yellow color. This cuvee opens in the nose with aromas of white flowers, agrum and exotic fruit (grapefruit, passion fruit). It is a fresh, lively and fruity wine with impressions of flowers and white fruit (including pear).

Food pairing

Goat cheese | Shellfish | Shellfish - sea mussels | Fish - eel in green | Asparagus

General information

Type: White wine

Grape varieties: Sauvignon blanc

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 8-10 °C

Taste profile: Mineral acidic

