

Domaine Berthier Pouilly-Fumé dry white 2023



VIGNOBLES
BERTHIER

Product price:

€108.00

Product features:

Area: LOIRE

Winemaker: Clément et Florian BERTHIER

Vintage: 2023

Appellation: Pouilly-Fumé

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: organic not certified

Cépage dominant: sauvignon

Alcool: 12,5

Product short description:

Finally, a high-quality Pouilly-Fumé at an affordable price, especially in a very fine vintage! Thank you, the Berthier brothers.

Product description:

PRESENTATION OF THE VIGNOBLES BERTHIER
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

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Technical sheet written by the domaine :

Grape variety

100% Sauvignon blanc

Terroir

Kimmeridgian marls.

Vinification

Gentle pressing of the grapes followed by settling of the juice. The alcoholic fermentation begins naturally under temperature control.

Aging

The wine is aged on fine lees for 9 to 12 months.

Service

Serve between 8 and 10°C

Best enjoyed within 2-3 years.

Food pairings

Our Pouilly Fumé will be delightful as an aperitif. It will pair elegantly with **crudités and vegetables** or a good braised ham, grilled or roasted sea fish, scallops, or even a ray wing jelly with crayfish and green apples.

Tasting

With a bright pale yellow color reflecting pale gold, this Pouilly Fumé white opens with a nose of white flowers, combining vegetal notes with citrus zest. On the palate, the attack is lively and straightforward, with great indulgence and beautiful freshness.