

Domaine Berthier Sancerre "Les Chasseignes" dry white 2019



Product price:

€168.00

Product features:

Area: LOIRE

Winemaker: Clément et Florian BERTHIER

Vintage: 2019

Appellation: Sancerre

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: sauvignon

Alcool: 14,5

Product short description:

The great cuvée of the domaine, which costs about half of the other great cuvées from other top winemakers in the region. Yet this very beautiful parcel has nothing to envy them! Raised at the domaine to be released only when ready to taste.

Product description:

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

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Technical sheet written by the domaine :

Grape variety

100% Sauvignon blanc

Terroir

The vines come from a plot of old vines planted on clay-limestone soils. Les Chasseignes grow on a slope in the village of Sury-en-Vaux.

Vinification

Upon arrival of the harvest, the grapes are gently pressed and the obtained juice is settled for about 36 hours. The alcoholic fermentation begins naturally under temperature control (15-18°C).

Location

Located on the banks of the Loire, east of Bourges, the Sancerre vineyard extends over 2770 hectares.

Aging

The wine is then aged for 8 to 10 months on its fine lees in stainless steel tanks to allow the wine to rest. Bottling is done without filtration or fining.

Serving

Serve between 8 and 10°C

Best enjoyed within 5-7 years.

Food and wine pairing

This white Sancerre pairs very well with gratins as well as shellfish such as scallops with hollandaise sauce, prawns, and lobster. Its favorite partner: Crottin de Chavignol.

Tasting

With a pale gold color and golden reflections, "les Chasseignes" opens with a nose of rich and complex aromas revealing notes of white and yellow fruits such as nectarine, apricot, and pear.

On the palate, the initial expressions are tender, then a lovely freshness will remind you of the signature of this very special terroir.