

Domaine Berthier Sancerre red 2021



VIGNOBLES
BERTHIER

Product price:

€132.00

Product features:

Area: LOIRE

Winemaker: Clément et Florian BERTHIER

Vintage: 2021

Appellation: Sancerre

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: pinot noir

Alcool: 12,5

Product short description:

Finally, a good Sancerre red at an accessible price!

Product description:

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

Domaine Berthier Sancerre rouge 2021

Technical sheet written by the domaine :

Grape Variety

Pinot noir: 100%

Terroir

The vines of our Sancerre Rouge are planted in the village of Sainte-Gemme in Sancerrois in the Centre-Loire. These soils are composed of clay-limestone.

This terroir, typically suited to pinot noir, brings complexity and quality to the wine.

Vinification

The alcoholic fermentation takes place in tanks (10 to 14 days) between 26 and 32°C. During this time, the juice is pumped over 2 to 3 times a day to break the cap of pomace in order to extract maximum coloring matter and tannins.

Location

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

Aging

100% of the malolactic fermentation took place in barrels.

The wine then remained for 9 to 12 months in French oak barrels from different coopers to round out its tannins and allow for natural oxygenation.

Serving

To be served between 10 and 12°C.

Drink now, it can be kept for 4 to 7 years.

Food and Wine Pairing

This Sancerre rouge illustrates the virtues of pinot noir. Firm, full, and long on the palate, these qualities will be ideally highlighted with white meats: rabbits and poultry in sauce.

Tasting

With a brilliant red color with garnet reflections, this Sancerre rouge opens with a nose of small red fruits such as cherry and morello.

The palate is light, low in tannins, and all in softness. The presence of red fruits on the palate is undeniable.