

# Domaine des Béroles "Autochtone" dry white 2022



## Product price:

**€198.00**

## Product features:

Area: LOIRE

Winemaker: Jean Teissède, Sophie et Jérôme Roux

Vintage: 2022

Appellation: IGP Val de Loire

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 89/100

Cépage dominant: Trésailler

## Product short description:

Are you looking for the best in the Saint-Pourçain appellation, so 100% tressallier grape? Look no further, here is the *nec plus ultra* crafted by the best domaine in the appellation. Simply put! Of course, we are in France, it would have required a grape other than tressallier to have the AOP Saint-Pourçain... which mandates a blend of several grape varieties... a regulation from another age. So true to his convictions, Jean Teissède has abandoned his beloved appellation in the name of taste!

## Product description:

**PRESENTATION OF THE DOMAINE DES BÉRIOLES**  
**+ ALL ITS OTHER CUVEES IN STOCK**

Comments on this

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## Domaine des Bérioles "Autochtone" dry white 2022

**RVF Guide to the Best Wines of France 2026** (Sept 2025): **89/100**. *The buttery side of Autochtone may surprise, the wine is ready to drink.*

Our comment : We are in France, it would have been necessary to include a grape variety other than tressallier to have the AOP Saint-Pourçain... which requires a blend of several grape varieties... a regulation from another age. So true to his convictions, Jean Teissèdre abandoned his beloved appellation in the name of taste!

### Technical sheet written by the domaine

Everything starts in the vineyard. Our goal: a cultivation that respects our terroir, our vines, and our grapes. We work the soil mechanically under the row. Bud thinning and leaf removal (...) are done manually.

**Grape(s):** Tressallier, an endemic grape of Saint Pourçain

**Terroir:** Parcel selection, in Cesset. Granitic soils. Southeast exposure

**Vinification:** Manual harvest in 25 kg crates. Selective manual sorting on the sorting table. Direct pressing at low pressure. Cold settling (9°C). Vinification in 500L oak barrels

**Ageing:** 12 months in 500L oak barrels (Allier wood, 36 months drying). Local cooperage. High-end barrels. On fine lees. No bâtonnage

**Food and wine pairings:** To be enjoyed with raw fish, Japanese cuisine, seafood, shellfish, and cooked fish.

**Serving temperature:** 13° - 14°C

**Tasting note:** This appealing and fresh wine delivers beautiful citrus aromas accompanied by a lovely minerality. The palate is long, offering a saline typicity and a beautiful final tension.

Bottled at the domaine  
Natural cork. Waxed bottle