

Domaine Berthier Coteaux du Giennois red 2023 (3 bottles)

Product price:

€40.50



Product features:

Area: LOIRE

Winemaker: Clément et Florian BERTHIER

Vintage: 2023

Appellation: Coteaux du Giennois

Color: red

Unit Price: 10-15 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 88/100

Cépage dominant: pinot noir

Alcool: 13,5

Product short description:

88/100 RVF. Superb Pinot Noir from the Loire at a fantastic price considering its quality, easily rivaling the illustrious neighboring AOPs Sancerre and Menetou-Salon, which are certainly more prestigious but also much more expensive for comparable quality. A real good deal.

Product description:

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

Comments on this

Domaine Berthier Coteaux du Giennois rouge 2023 :

La Revue du Vin de France (A. Goujard, July-August 2025) "Tour de France of amazing bottles under €15": **88/100**. *A pinot noir in the same spirit as the sauvignon from the domaine: fleshy, juicy, fruity, shaped by prominent tannins in this vintage. You can open it now.*

Technical sheet written by the domaine:

Grape variety

Pinot noir: 85%, Gamay: 15%

Terroir

Our Giennois Rouge is produced on the limestone terroirs of Pougny and Saint-Père, small villages located in the heart of the Centre-Loire. This typical terroir for pinot noirs brings beautiful complexity to the wine.

Vinification

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 to extract maximum coloring matter and tannins.

AOP Situation

Located between Gien and Cosne-sur-Loire, this vineyard of 191 hectares has a temperate climate thanks to the Loire, with a continental influence from the East. It is planted on the hillsides of the Loire, extensions of the geological formations of Sancerrois and Pouilly. **Coteaux du Giennois** is a small and recent appellation with archaeological evidence of vines dating back to the 2nd century. A fresh and lively AOP, currently thriving with authentic wines that reveal the originality of their terroir.

Aging

Malolactic fermentation takes place in tanks and in 228-liter barrels (Tronçais oak). Once completed, the wine is racked and aged for 10 to 12 months.

Service

Serve between 10 and 12 °C.

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

Food and wine pairings

The most pleasant company to discover this wine: Grilled red meats, mustard rabbit, and regional cheeses.

Tasting

With a brilliant garnet red color, this Coteaux du Giennois rouge opens with a typical nose combining black fruits and spicy nuances.

On the palate, the attack is straightforward accompanied by a silky texture. The aromas of cherry, blackberry, and blueberry complement each other in a harmonious blend, highlighted by a spicy touch on the finish.