

Domaine Berthier Coteaux du Giennois "Terre de Marne" dry white 2021 (3 bottles)



VIGNOBLES
BERTHIER

Product price:

€58.50

Product features:

Area: LOIRE

Winemaker: Clément et Florian BERTHIER

Vintage: 2021

Appellation: Coteaux du Giennois

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: sauvignon

Product short description:

This cuvée from a soil of marls rich in tiny oysters offers us a Sauvignon that is round, very approachable, and particularly appealing. Perfect in 2026.

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

Sauvignon blanc: 100%

Vinification

As soon as the harvest arrives, 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 of the AOP

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 slopes 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. An AOP on the rise, with authentic wines that reveal the originality of their terroir.

Aging

The wine is then aged for a few months on its fine lees until bottling takes place in the spring.

Food pairing

A jovial wine, to be enjoyed among friends, perfect with an original dish, Japanese cuisine, or even to be tested with molecular cuisine.

Terroir

The cuvée Terre de Marne comes from a parcel located in Pougny. The soils have a particularity, the abundance of tiny oysters in the marls and marly-limestone of Pougny.

Tasting

Terre de Marne: a Place, a Soil, a Wine...

With a bright yellow color with green reflections, the cuvée Terre de Marne opens with a very pleasant nose, blending lychee, papaya with notes of grapefruit.

On the palate, the attack is smooth, round with a finish reminiscent of the roundness of the terroir...

Service

To be served between 10 and 12 °C.