

Domaine Berthier Coteaux du Giennois dry white 2024

Product price:

€75.00



Product features:

Area: LOIRE

Winemaker: Clément et Florian BERTHIER

Vintage: 2024

Appellation: Coteaux du Giennois

Color: dry white

Unit Price: 10-15 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: sauvignon

Alcool: 12,5

Product short description:

Superb Loire Sauvignon at a knockout price given its quality, which easily rivals the illustrious neighboring AOPs Sancerre and Menetou-Salon, certainly more prestigious, but also much more expensive at the same quality. A real bargain.

Product description:

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

Comments on this

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Technical sheet written by the domaine

Grape variety

100% Sauvignon Blanc

Terroir

The vines are planted along the Loire, with 50% on the flint soils of Saint Père, 30% on the limestone soils, and 20% on the clay soils of the village of Pouigny. These very different plots contribute great complexity to our wines.

Winemaking

As soon as the harvest arrives, the grapes are gently pressed and the resulting juice is settled for about 36 hours. The alcoholic fermentation begins naturally under temperature control (15-18°C).

Situation

Located between Gien and Cosne-sur-Loire, this 191-hectare vineyard benefits from 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. It is experiencing significant growth with authentic wines that reveal the uniqueness of their terroir.

Breeding

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

Service

Serve between 8 and 10°C

To drink within 2-3 years.

Food and wine pairings

The most pleasant company to discover this wine:

At the aperitif with the famous Crottin de Chavignol.

A table, shells, fish in sauce, and other crustaceans are its best allies.

Tasting

With a pale golden-yellow robe, this Coteaux du Giennois white wine opens with a distinctive nose combining white flowers, citrus, and subtle exotic fruits (grapefruit, passion fruit).

On the palate, the attack is smooth and tender, extended by a refreshing liveliness that balances the sensation of sweetness. The aromas are well-present.