

Domaine Berthier Coteaux du Giennois dry white 2025

Product price:

€75.00



Product features:

Area: LOIRE

Winemaker: Clément et Florian BERTHIER

Vintage: 2025

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: 13,5

Product short description:

Superb Loire Sauvignon 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 the same quality. A real good deal.

Product description:

PRESENTATION OF THE VIGNOBLES BERTHIER
+ ALL ITS OTHER WINES 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, 50% on the flint terroirs of Saint Père, 30% on the limestone terroirs, and 20% on the clay terroirs of the village of Pouigny. These very different plots bring great complexity to our wines.

Vinification

Upon arrival of the harvest, 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

Located between Gien and Cosne-sur-Loire, this vineyard of 191 hectares enjoys 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 flourishing 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 spring.

Service

Serve between 8 and 10°C

Best enjoyed within 2-3 years.

Food pairings

The most pleasant companions to discover this wine:

As an aperitif with the famous Crottin de Chavignol.

At the table, shellfish, sauced fish, and other crustaceans are its best allies.

Tasting

With a pale golden color, this Coteaux du Giennois white opens with a typical 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 vivacity that balances the sensation of sweetness. The aromas are well present.