

Domaine Berthier Sancerre dry white 2024



Product price:

€126.00

Product features:

Area: LOIRE

Winemaker: Clément et Florian BERTHIER

Vintage: 2024

Appellation: Sancerre

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: sauvignon

Alcool: 12,5

Product short description:

A pure Sancerre straddling flint and limestone... thus exhibiting exemplary finesse, and remarkable liveliness... with impressive complexity at this price!

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

Our Sancerre Blanc is planted on the soils of Sainte Gemme and Sury-en-Vaux, small villages in the Centre-Loire. It comes from 50% flint soils and 50% limestone soils. These different terroirs bring complexity to our wine.

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 on the banks of the Loire, east of Bourges, the Sancerre vineyard extends over 2770 hectares.

Aging

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

Serving

Serve between 8 and 10°C

To be enjoyed within 2-3 years.

Food and wine pairings

You will particularly appreciate our Sancerre white with salmon puff pastries or other fish in sauce. The most natural pairing will be with Crottin de Chavignol... also an AOC Sancerroise. Foie gras is an original and appreciated partner.

Tasting

With a bright light yellow color with green reflections, this Sancerre white opens with a refined, clear nose, combining grapefruit, white flowers, and flint notes. On the palate, the attack is ample, silky, and

indulgent, with freshness well enveloped.