



# VIGNOBLES BERTHIER

## Terre de Silex Coteaux du Giennois Blanc



### **Current Vintage: 2022**

*Energetic, Salient, Sparkling*

**VARIETAL:** Sauvignon Blanc

**TERRITORY:** Silex

**WINEMAKING:** Delicate pressing of the grapes, then the juice obtained is settled. Alcoholic fermentation begins naturally under temperature control. The wine is aged on fine lees for 9 to 12 months.

**TASTING NOTES:** This wine opens on a typical nose, mixing a crunchy side, with gunflint. On the palate, the attack is straight, tight with a beautiful minerality.

**SERVING:** 8-10°C, storage time between 2 and 7 years

**FOOD PAIRING:** With a vegetable gratin, endives with béchamel sauce or even pike quenelles.

*Combining tradition and modernity, Clément and Florian Berthier take to heart the mission entrusted to them by their father: Taking care of the family heritage with the same level of rigor.*

### **Vignobles Berthier**

20 route de Cosne Les Clairneaux  
18240 Sainte-Gemme-en-Sancerrois, France  
+33 2 48 79 40 97 | [www.vignoblesberthier.fr](http://www.vignoblesberthier.fr)

**Distributed by Elite Wines®**