



BERTHIER TERRE DE MARNE CÔTEAUX DU GIENNOIS BLANC

£26.50

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Jean-Marie Berthier, a highly skilled wine producer from Loire valley, created this estate in the early 1980's. Today, his two sons Clément and Florian have taken over the domaine to produce a distinctive range of wines, covering a variety of styles and Loire appellations as the estate has expanded. Having previously worked in Burgundy, New Zealand and the USA, Clément and Florian brought a modern approach; looking to produce clean, precise wines which display a distinct sense of their origins.

In 1998 the Berthier family purchased the Montbenoit estate in Côteaux du Giennois.

Côteaux du Giennois is a tiny 191 hectare region and only a recent appellation, despite archaeological evidence of winegrowing from the 2nd century in the area. The wines from here can offer a great value and more fruit-driven alternative to their famous neighbours of Sancerre and Pouilly.

The Terre de Marne is a single terroir release, from a parcel of vines growing on soil composed of Kimmeridgian marl with small oyster fossils.

The wine is fermented in temperature-controlled vats to retain freshness then aged on its lees for few months before bottling to build extra weight and complexity.

Grape: 100% Sauvignon Blanc

Tasting Note: Ripe and round with textured notes of yellow

plum and grapefruit followed by earthy minerality. An outstanding expression of Sauvignon Blanc.

Food Match: Delicious with trout in parsley and caper butter.

Closure: Natural Cork

Farming Practices: Contains Sulfites

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