



BERTHIER SANCERRE BLANC

£29.00

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SKU: FRBERSB

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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.

The grapes for this wine come from two small villages: Sainte Gemme and Sury-en-Vaux each contributing a different soil type; silex and limestone; the optimum blend for high-quality Sauvignon Blanc. The blending of these two terroirs brings complexity and balance to the wines.

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

Grape: 100% Sauvignon Blanc

Tasting Note: A subtle yet beguiling wine with a refined nose of green herbs, lemon rind and chalky minerality. The palate is surprisingly powerful with a round, mouthfilling texture, elegant acidity and a lingering finish that builds with air.

Food Match: Perfect with

salmon en croute, Thai prawn salad or just as an aperitif.

Closure: Natural Cork

Farming Practices: Contains Sulfites

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