



VIGNOBLES BERTHIER COTEAUX DE GIENNOIS 'TERRE DE SILEX'

£31.50

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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.

Terre de Silex is made from Sauvignon Blanc from very specific soils, located in the town of Saint Père. The vines are planted in clay soil with flint (Silex) from the cretaceous period. The unusual concentration of flint found in the soil is responsible for this wine's subtle aromas of gunflint. 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.

Vibrant lemon, nettle, tangerine and green herbs shot through with smoky mineral notes which reappear on the focused, energetic palate, which delivers outstanding

length and intensity

