

# Chardonnay Vin de France

## Sophie Bertin

This cuvee was born from the meeting of Eric Louis, Sancerre wine-grower and wine-merchant & Sophie Bertin, a deeply rooted woman in the Sancerre region..

Sophie means wisdom in Greek. We could assume that Sophie would give some of her wisdom to Eric but when Sophie & Eric work together, it's a more challenging atmosphere: - «Dare or not ?!» used to say Sophie, so Eric usually answered:

- «Challenge accepted!» and created a more feminine cuvee with suppleness, subtlety and great elegance. Sophie's wine was born !



### GRAPE VARIETY

100% chardonnay



### TERROIR & FARMING

Our chardonnay blossoms on chalky-clay soils.



### WINEMAKING

As soon as the grapes are picked, they are conveyed to the pneumatic press in order to preserve their aromatic potential. Then, we proceed to the cold settling and the alcoholic fermentation, which extends on 4 weeks in thermoregulated stainless steel tanks.

Then, the wine ages on fine lees until springtime. We don't allow the malolactic fermentation to happen and we don't use any oak barrels because we want to preserve the freshness.



### TASTING NOTES

#### *Fresh and gourmand chardonnay..*

With its magnificent subdued yellow colour with a subtle glint of green, this chardonnay is dominated by the aromas of fruits such as citrus, yellow fruits like peach and subtle hints of white flowers.

The palate is wrapped, balanced and elegant combining with a zesty freshness.



### WINE & FOOD

**Serve between** 10°C to 12°C

**Food & Wine pairing** : You can enjoy it by itself. It matches perfectly with fishes and poultry.

**Aging potential** : 2 years depending on the vintage.



Courtesy of BIVC