



BERTHIER PINOT NOIR L'INSTANT ORGANIC 2023

SKU: FRBERPN

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, including some of the finest red wines of the Centre-Loire.

This region is known for its white wine production but as the climate changes it has displayed its capacity for outstanding Pinot Noir. The vines grow on clay-limestone soil, mainly in the Northern sector of Sancerre.

The wine undergoes a warm 2 week fermentation between 26 and 32°C. with regular pumpovers to maximise colour and tannin extraction. The wine is aged without oak for several months before bottling.

Grape: 100% Pinot Noir

Tasting Note: A Pinot Noir of incredible value, packed with juicy wild mulberries and cherry with a fresh, vibrant soft palate.

Food Match: Ideal with a plate of charcuterie or a chicken schnitzel.

Closure: Natural Cork

Farming Practices: Contains Sulfites

