



Domaine Bernard Fleuriet, Côte de Marloup AOP Sancerre, White

AOP Sancerre, Vallée de la Loire et Centre, France

Since 1991, the Domaine Fleuriet has developed its own vineyards on 20 ha of sloping and fallow land belonging to the Sancerre appellation. The estate is representative of the typicity and diversity of the Sancerre region and the vines are present on the three great Sancerre terroirs (flint, caillottes and white earth).

PRESENTATION

Made from Sauvignon, this wine comes only from large clay-limestone soils which give it all its fruitiness and fineness. With 50% of its production in barrels, it offers powerful, toasty notes.

TERROIR

Clay-limestone soils

IN THE VINEYARD

Sensitive to environmental concerns and a passion for quality, the Domaine no longer use weed killers on the farm and has been cultivating its vineyards organically since 2013 and labeled organic since 2016.

WINEMAKING

Stainless steel vat.

AGEING

Ageing in ovoid concrete vats on lees for 12 months and then in square vats for 6 months,

VARIETAL

Sauvignon 100%

GM: No.

Contains sulphites. Does not contain egg or egg products. Doe not contain milk or milk-based products

SERVING

12°C/54°F

TASTING

Very mineral, elegant and well-balanced wine. The nose is floral and the length in the palate is delicate.

FOOD PAIRINGS

Fish, seafood or goat cheese.

Perfect match: One-sided salmon with lemon cream





