

LA CHAPELLE DU BERRY CUVÉE PRESTIGE SANCERRE 2023

Loire Valley, France



LA CHAPELLE
DU BERRY



TASTING NOTES: Pale golden color, perfect clarity. Open, fruity and concentrated nose (citrus and tropical fruits). Fine and expressive in the mouth.

VITICULTURE: From harvest and grape collection through blending, the winemaking team manage the entire process, guaranteeing quality Sancerre wines. The grapes are grown on the hills southeast of Sancerre and thrive on clay-limestone and flint soils. The vines are under constant observation—harvesting after the maturity of each plot and sorting of the harvest.

VINIFICATION: The grapes are pressed slowly to extract the best fruit. Fermentation for 2 weeks at temperatures between 13 and 18°C, to conserve all the fruit flavors. Aging on its lees until February to maintain the fresh and fruity aromas.

SERVING HINTS: Very pleasant as an aperitif, the wine also complements seafood such as salmon and blue fin tuna. It also pairs well with lentil salad and arancini with saffron.

FAMILY: Born in 1963, the Cave des Vins de Sancerre is the only cooperative to date of this appellation. For more than 50 years, the original values remain the same: solidarity between winegrowers, sharing of know-how, and strict quality standards. La Chapelle Du Berry (The Chapel of Berry) sources its fruit from a family-owned vineyard on the rolling hillside behind the Chapel.

PRODUCER: Cave des Vins de Sancerre

REGION: Loire Valley

GRAPE(S): 100% Sauvignon Blanc

SKU: LCBS237

ALCOHOL: 12.5%

TOTAL ACIDITY: 3.66 G/L

RESIDUAL SUGAR: 1.19 G/L

pH: 3.18