

# JEAN CLAUDE DAGUENEAU



## *Domaine des Berthiers*

The domain is located in the village of Saint-Andelain and more precisely in the hamlet called Berthiers, in the heart of the appellation Pouilly-Fumé. Jean-Claude Dagueneau, the founding father of this domain was a very personality of the Pouilly-Fumé appellation. He made his own wines and contributed strongly to make this appellation world famous; as he dedicated his full knowledge and values to the Domain. This is the emblematic vintage of the Domain, a consequent and superior Cuvée, revealing the complexity and the subtlety of the terroirs of Saint-Andelain.

### *History of the vines and its terroir*

Domaine des Berthiers is located in the hamlet Berthiers at the foot of the hill of Saint-Andelain and benefitting from the 'flint' terroir, which is found only in some rare places on the Pouilly-Fumé appellation. The Saint-Andelain Cuvée comes from Sauvignon Blanc plots planted throughout the vineyards of the village and are almost exclusively planted on flints.

### *Vinification*

The vines of Saint-Andelain are monitored with the greatest care throughout the year. At the time of the harvest, full attention is paid to the aromatic and healthy balance of all plots in order to pick the grapes at perfect maturity. The juices are extracted at low pressure before being cold stored for 8 days prior to the fermentation to express the terroir complexity. The fermentation is done at low temperatures; then it is followed by aging on its fine lees with a weekly stirring for at least 6 months until bottling.



*Saint-Andelain*  
POUILLY-FUMÉ AOP  
Cuvée Villages  
10-12°C  
3-10 ans

### *Pairing*

Cuvée Villages Saint-Andelain offers a model of refinement and precision. It reveals a superb dimension of the appellation. Ideal with sole fillets, grilled salmon steaks or pike-perch fillets and certainly perfect with your summer salads.

### *Tasting notes*

Cuvée Villages Saint-Andelain of Domain des Berthiers is part of the references of the appellation. Deliciously refined with ripe citrus aromas (lime, tangerine...) and smoky notes of the silex terroir, with an ideal tense balance. The distinguished acidity of flint balances with blackcurrant, mango and citron flavours like a tightrope walker on a string! A lively noble wine: le Blanc Fumé de Pouilly.