

# Vignobles Berthier

2023 Gro-low-8.5%

Loire, France

Type:	White Still Wine
Ingredients:	Grolleau
Region:	Loire
Farming Methods:	Machine harvest.
Soil:	Schist and micro-schist.
Climate:	Western Anjou is heavily influenced by the Atlantic Ocean, the wind keeping fruit both drier and cooler than the more humid Centre-Loire.
Fermentation:	Selected yeast.
Winemaker:	Clement Berthier
Elevage:	6 months in stainless steel
Filtration:	Yes

ABV	9%	Sizes	750ml	Vegan	Yes
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## ABOUT THIS BOTTLE

Clement & Florian Berthier are always trying new things at their eponymous family winery in the Centre-Loire and being fastidious about both farming and winemaking they often succeed. 'Gro-low' represents their first attempt at producing a lower ABV wine and it is excellent. Clement chose grolleau, a classic thin-skinned red variety that nonetheless produces a full fruit expression even when picked early. Made from purchased fruit farmed by a friend of Clement in Anjou, from schist soils, the early-harvested fruit is pressed immediately at cold temperatures and fermented dry over two weeks, with occasional lees stirring to emphasize the aromatics of the fruit. The wine spends about 6 months in tank before bottling, at just 8.5% ABV. There is a tremendous expression of fruit here considering the ripeness level, focused on citrus, pineapple and peach. The acidity is crunchy and fresh and the wine feels complete and full of energy.

