



LE PRINCIPAL C'EST L'ESSENTIEL

**BERNARD FLEURIET ET FILS**

SANCERRE

MENETOU-SALON

Domaine Bernard Fleuriet is a family-owned domaine that was started in 1991 by Bernard and his wife Anne-Marie. Their two sons Mathieu and Benoît joined them in 2002, and now manage 30 hectares in Sancerre and 5 hectares in nearby Menetou-Salon.

They received their organic certification in 2016, and now all of their vines are farmed biodynamically, certified by Demeter in 2021. Everything is hand harvested into bins. The whites are whole bunch pressed in an inert environment like concrete and ceramic tanks. Stainless steel is only used for blending and no sulfites are used during the maturation process. Their whites are 100% Sauvignon Blanc and their reds are 100% Pinot Noir.



### **Bernard Fleuriet & Fils Sancerre Blanc 2022**

**¥5500** (Tax inc)

A blend of Sancerre terroirs of Caillottes, Terre Blanches et Silex, it is a perfect balance of fruit and minerality. The vines are 25 years old, vinified in both concrete and large oak tanks and aged on lees for 10 months. Pairs excellently with fish, white meats, and hard cheeses.

Jamie Goode (Wine Anorak): 93/100



### **Bernard Fleuriet & Fils Menetou-Salon Blanc 2022**

**¥4950** (Tax inc)

The "feminine" counterpart to the masculine Sancerre, the Menetou-Salon is a gentle, finely mineral white showcasing its finesse and delicacy with subtle yellow fruits and chalky nuance. The vines are 10 years old, vinified in concrete and aged on lies 8 months.

Jamie Goode (Wine Anorak): 93/100

### **Bernard Fleuriet & Fils Les Pierres Sancerre Blanc 2022**

**¥7150** (Tax inc)

This wine is made using only silex (flint) soils and is aged for one year in ceramic amphorae. Just before bottling, 20 mg/L of sulfites are added to minimize oxidation/spoilage. The aroma is exceptional, with hints of lime, melon, citrus, and elderflower. On the palate, it offers a fresh fruitiness and vibrant freshness. Its flavor is refined and delicate, with notes of grapefruit.

Jamie Goode (Wine Anorak): 95/100



For inquiries, please email:  
[patrick@vardatrading.com](mailto:patrick@vardatrading.com)

**VARDA**  
**TRADING**

**Bernard Fleuriet & Fils Côte de Marloup Sancerre Blanc 2022** ¥7700 (Tax inc)

This is the first vineyard they planted in 1991, and it is vinified in concrete eggs. The soil is 10 cm deep of terres blanches (white chalk), then limestone bedrock, so very shallow soils. Facing south, it receives plenty of sunlight, giving the wine a pleasant minerality and balanced flavors. The aroma is fresh and floral, and on the palate, it offers a crisp, delicate finish. There's some lovely depth and concentration here with pear, melon and lemon.



**Bernard Fleuriet & Fils La Baronne Sancerre Blanc 2022** ¥8800 (Tax inc)

This is a very unique and special Sancerre, coming from 55 year old vines grown in clay soils, and aged one year on lees in 400L oak barriques. The expressive floral nose is complex, vivid and intense with rich pear, peach and mandarin fruit and some wax and citrus character. There is a lovely contrast between the ripe rich fruit and the fresh acidity, and the richness leaves a satisfying aftertaste.  
Jamie Goode (Wine Anorak): 95/100



**Bernard Fleuriet & Fils Pur Jus Sancerre Blanc 2022** ¥8800 (Tax inc)

Found on the wine lists of Michelin-starred restaurants and high-end wineshops around the world, this is an exceptionally pure expression of Sancerre. To produce this cuvée, the team carefully selected the highest quality grapes from the three parcels and gently pressed, vinified in concrete eggs and on lees for 12 months with no sulfites or additives added during any part of the process. This results in a elegant balance of finesse and complexity, with baked apple and bright citrus on the nose, with racing acidity and fresh minerality in the mouth.  
Jamie Goode (Wine Anorak): 94/100



**Bernard Fleuriet & Fils Les Saurins Sancerre Rouge 2022** ¥8250 (Tax inc)

This pinot noir is from 25+ year old vines on a sloping, chalky soil site. Facing south, it receives plenty of sunlight, and the vinification is whole cluster maceration for 30 days in a conical oak tank, then spending a year in amphorae with no sulfites. The result is a beautiful red wine with a pleasant freshness and a great concentration of red fruit and firm tannins. The aroma is fresh and floral, and on the palate, it offers a crisp, delicate finish.  
Jamie Goode (Wine Anorak): 96/100



**Bernard Fleuriet & Fils Anthocyane Sancerre Rouge 2022** ¥8800 (Tax inc)

Coming from the oldest vines (35+ years) on 100% Terres Blanches, aged in barriques with 50% new oak and 50% old, this is a structured and powerfully dense pinot noir, with red fruit and spice/toast aromatics along a rich and silky mouthfeel. It ages well with good potential for added complexity and pairs excellently with red meats and venison.  
Jamie Goode (Wine Anorak): 95/100

