

MENETOU-SALON BLANC

- Production Area:** 9 ha of which 3.5 ha are planted with vines over 20 years old
- Varietal Blend:** 100% Sauvignon Blanc
- Soil:** Shallow clay limestone
- Location:** Situated on the side of the slopes located in the communes of Menetou-Salon, Parassy, and Aubinges
- Harvest:** Harvested at optimum maturity at the end of September/beginning of October
- Vinification:** De-stemming; the press is filled by conveyor belt. Pneumatic pressing is slow and gentle to limit the extraction of plant compounds. Cold, static racking. Fermentation in thermo-regulated vats for 8-10 weeks.
- Aging:** 95% in tank, 5% in barrel. Estate bottled in March.
- Tasting Notes:** Golden color with green reflections. Powerful, rich nose, with notes of citrus, peach, and white flowers. When shaken, the nose reveals even more of its aromatic power and complexity. The attack is crisp and full-bodied. The acidity ensures that there is a good balance and the notes of white flowers enhance the fruity aromas on the nose. Lingers well, remains on the palette.
- Food Pairings:** The Menetou-Salon Blanc is the perfect accompaniment to fish, shellfish, white meat, poultry, chèvre...or simply as an aperitif.
- Serving Temperature:** Drink around 12°C
- Cellaring Potential:** Keep 3-5 years

