
TECHNICAL SHEET

Menetou-Salon Blanc

Vineyard

Grape variety : Sauvignon Blanc

Surface area : 5 hectares

Density : 6 700 vines/hectare

Average age of the vines : 30 years

Terroirs : Terres Blanches (chalk soil); and some Caillottes (pebbly limestone soil)

We cultivate our vines in a reasoned way, without herbicide, in order to preserve the biodiversity.

The blend of the different terroirs gives an aromatic, rich and tender wine.

Vinification

Manual and mechanical harvesting.

Direct pneumatic pressing.

Alcoholic fermentation (1 to 2 months) and maturation on fine lees (about 4 months) in temperature-controlled stainless steel tanks (17°C).

Tasting

Color : Pale gold

Nose : Very fine, revealing aromas of white flowers and pear

Palate : Fat and fleshy, nice freshness, develops a nice minerality, we confirm the aromas detected in the nose

Service : 10 to 12°C

Cellaring : 2 to 5 years

Food and wine pairing: The Menetou-Salon Blanc can accompany any moment of the meal: from the aperitif (toasts with marinated salmon) to a dessert full of freshness (blueberry pie) via a main course (pork curry) and cheese (Valençay).

Ideal with shellfish, seafood, fish and white meats.

