



DEZAT

STÉPHANIE & ARNAUD

TECHNICAL SHEET

Menetou-Salon Rouge

Vineyard

Grape variety: Pinot Noir

Surface area: 0,63 hectares

Density: 6 700 vines/hectare

Average age of the vines: 15 years

Terroirs : 100 % *Terres Blanches* (chalk soil)

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

The clay-limestone soil offers a round and well-balanced wine.

Vinification

Manual and mechanical harvesting.

Pre-fermentation maceration (5 to 7 days - 10°C) and alcoholic fermentation (10 days - 25°C) in thermoregulated stainless steel tanks.

Malolactic fermentation then maturation for 8 months in 228 L oak barrels (barrels of 1 to 4 wines).

No fining - Filtration before bottling.

Tasting

Color: Ruby, purple reflections

Nose: Intense and balanced, with notes of ripe red fruits

Palate: Nice roundness, very well balanced with aromas of red fruits/cherries and light tannins. Good length in the mouth

Service: 13 to 16°C

Cellaring: 3 to 5 years

Food and wine pairing: The Menetou-Salon Rouge can accompany, for example, duck breast with orange sauce.

It is also ideal with red meat, small game and poultry as well as white meat or cheese.



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