



Technical file

MENETOU-SALON RED

YEAR 2021

Terroir

Clay-limestone, parcel located in Morogues.

Grape variety

Pinot Noir

Average age of the vines

30 years old

Planting density

7,200 plants/ha

Typicity

Plot of land in one piece, facing South-South West, located in the commune of Morogues, 18km from Sancerre.

Vinification

Harvesting is done exclusively by hand. In spite of the distance between the vineyard and the cellar, we try to rotate the harvest quickly to respect the quality of the grapes. The harvest is vatted for half whole and half destemmed. The vatting period is short, from 10 to 15 days with 2 daily pumpings but of short duration to favor light and fruity wines. After the alcoholic fermentation, the wines are racked. Then comes the malolactic fermentation, a natural process allowing the stabilization of the wine.

Food and wine pairing

To accompany cold cuts, duck breast or mild cheeses (comté, beaufort...) or even strong cheeses (roquefort).

Tasting advice

Serve slightly chilled at 14-16°C. Drink within 4 to 5 years.



Patrick Noël

Avenue de Verdun – Route de Bannay – 18300 Saint-Satur
Tel : 02 48 78 03 25 – Email : patricknoel-vigneron@orange.fr
www.sancerre-noel.com