



Technical file

MENETOU-SALON WHITE

YEAR 2020

Area of the vineyard
2,50 ha

Terroir
Clay-limestone, parcel located in Humbligny.

Grape variety
Sauvignon

Average age of the vines
20 years old

Production
Approximately 20,000 bottles

Planting density
7,200 plants/ha

Typicity
A single plot of land, facing south-southwest, located in a natural cirque, whose cadastral name testifies to the interest of the site "Les Vignes de Chantenais".

Vinification
Mechanical harvesting. In spite of the distance between the vineyard and the cellar, we try to carry out fast rotations of the harvest to respect the quality of the grapes as well as possible. A maximum of 2 hours passes between the picking and the pressing. After settling, the fermentation can start and last from 3 weeks to 1 month. The wine is aged in vats on fine lees for 8 to 10 months before being bottled in the spring/summer.

Tasting
The robe is pale gold. The nose is very fragrant with floral aromas such as blackcurrant buds. The mouth is fresh, long and smooth. A wine of character but with a delicate touch. It is often said that Menetou-Salon is a feminine wine.

Food and wine pairing
To be enjoyed as an aperitif, with fish or to accompany mussels with saffron.

Tasting advice
Serve chilled at 8-10°C. Drink within 3 to 4 years.

