



SANCERRE - COTEAUX DU GIENNOIS  
POUILLY FUMÉ



## MENETOU- SALON Rouge Jean Marie Berthier – 2017

In a deep ruby red color, limpid and brilliant this menetou-salon red has a nose of red berries sour cherries, blackberries and currants.

On the palate, the attack is supple with well-melted tannins with a large volume that gives it a good length.



*Richness, fruitiness and intensity...*



### FOOD PAIRING

Menetou-Salon red pairs very nicely with cold, grilled and white meats.



*AOP Menetou-Salon Rouge  
Centre Val de Loire  
Jean Marie Berthier*

# PRESENTATION

## THE VINTAGE

2017 is the latest in a succession of early harvests.

As winter drew to a close with temperatures worthy of late spring, nature snowballed ahead. The vines continued to reach each milestone early, right up until harvest – despite very variable conditions which changed month by month and area by area.

In short – Centre-Loire's 2017 wines are made for enjoyment.

## SITUATION

Southwest of Sancerre, Menetou Salon sits in the Cher department and covers 560 hectares.

## WINEMAKING

Alcoholic fermentation is performed in vats for 10 to 14 days at temperatures between 26 and 32° C. Throughout this process, the must is pumped over twice daily so as to maximize the extraction of colour and tannins.

## AGEING

Malolactic fermentation is performed in stainless steel tank. To finish the wine is racked, aged for 10 to 12 months and the bottled.

## TERROIR

Our Menetou-Salon comes from one of the area's finest terroirs; clay-limestone soils. This terroir gives our Menetou-Salon power and finesse.

## VARIETALS

Pinot Noir : 100%