



SANCERRE - COTEAUX DU GIENNOIS
POUILLY FUMÉ



MENETOU- SALON Blanc Jean Marie Berthier – 2017

In a pale gold color our menetou-salon has a very intense nose with citrus notes and exotic fruits. On the palate the attack is ample with a nice freshness and a very aromatic finish (pineapple).



Softness, strength and pleasure...



FOOD PAIRING

Pairs perfectly with seafood or pies, gourmet salads and cheese.



*AOP Menetou-Salon Blanc
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

As soon as they arrive in the winery, the harvested grapes are delicately pressed and the juice obtained is allowed to settle for around 36 hours. The alcoholic fermentation starts naturally at a controlled of the temperature (15-18°C).

AGEING

The wine is then matured for a few months on its fine lees until the bottling is carried out in the spring.

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

Sauvignon blanc : 100%