



SANCERRE - COTEAUX DU GIENNOIS  
POUILLY FUMÉ



## MENETOU- SALON Rouge Jean Marie Berthier – 2018

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

2018 shows every sign of being a sun-driven vintage. Having braved the unusual weather conditions, 2018 is a unique, early vintage - a vintage shaped by extraordinary extremes of weather, ranging from record levels of spring rainfall to summer heatwaves. September's fine weather helped to maintain the quality potential of the harvest.

In conclusion, the 2018 vintage is set to be all about elegance

## SITUATION

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

## 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%

## 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.