



SANCERRE - COTEAUX DU GIENNOIS
POUILLY FUMÉ



MENETOU- SALON Blanc Jean Marie Berthier – 2018

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

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

Sauvignon blanc : 100%

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.