



# MENETOU SALON

*Softness, Strength, Pleasure*



## TERROIR

Clay-limestone.

## GRAPE VARIETALS

Sauvignon Blanc.

## WINEMAKING

Delicate pressing of the grapes then the juice is settled. The alcoholic fermentation starts naturally under temperature control. The wine is aged on fine lees for 9 to 12 months.

## FOODPAIRING

With poultry in white sauce, pizza, pasta or a tomato base pie.

## TASTING

8-10°, keep between 2 and 5 years.

« Our Menetou-Salon blanc opens on a very intense nose with notes of citrus and exotic fruits. On the palate, the attack is ample with a nice freshness on a very aromatic finish.