



MENETOU-SALON « LE GRAND ARGENTIER »

The fruit of a clayey-limestone soil that brings out all the character of Sauvignon Blanc, this wine is both fruity and pleasantly fresh. "Le Grand Argentier" is elegant, smooth and has a long taste. Its beautiful aromatic intensity expresses citrus touches and flowers. A superb aftertaste.



VINEYARD

The vineyard of Menetou-Salon stretches over 350 ha of hills planted with Sauvignon. The soil is composed of limestone sediments and is consequently particularly favourable to the expression of Sauvignon.

GRAPE VARIETY

Sauvignon Blanc

TERROIR

Limestone sediments from the Jurassic.

WINEMAKING

Static settling of the must at low temperature - 10-day fermentation between 15°C and 20°C in stainless-steel vats - Yeast is not used and malolactic fermentation is avoided - Maturing of the wine on the lees for 4 months - Vacuum-bottling (exclusively in heavy and tinted bottles) - Use of natural corks - Minimum of one-month-ageing before being offered for sale.

TASTING

This lightly coloured wine with golden hints is fresh and fruity. It has a wonderful bouquet smelling of box and citrus fruit. The palate is round, supple and lightly mentholated.



Food pairing

Ideal with asparagus, shellfish or fresh cheese.



Service temperature

Between 8 and 10°C