



MENETOU-SALON BLANC

MENETOU-SALON « LE GRAND ARGENTIER »



VINEYARD

The Menetou-Salon vineyard extends over 330 hectares of rolling hills, planted on limestone sediments that are ideal for the expression of Sauvignon aromas.

GRAPE VARIETY

Sauvignon Blanc

TERROIR

Jurassic limestone sediments

WINEMAKING

- Low-pressure pneumatic pressing
- Cold static settling
- Fermentation at 15-20°C in stainless steel tanks for 10 days
- Aged in stainless steel tanks until bottling

TASTING

Our white Menetou-Salon has a bright, limpid pale straw color.

Citrus aromas dominate the nose.

On the palate, the wine is supple, round and opens with slightly mentholated notes.



Food pairing

This wine goes perfectly with asparagus, seafood and fresh cheese.



Service temperature

Between 8 and 10°C (46-50°F)



Ageing

3 to 5 years