



## MENETOU-SALON « LE GRAND ARGENTIER »

A lovely ruby-red colour, this Menetou Rouge is a delight to drink, being both smooth and velvety. It delicately evokes the succulence of Pinot Noir grapes, with their characteristic bouquet of red fruits. A source of pleasure, this wine will be perfect after three years' ageing.



### VINEYARD

The vineyard of Menetou-Salon spreads over 330 ha of hills, planted on chalky sediments which enable Pinot Noir to express all its great aromas.

### GRAPE VARIETY

Pinot Noir

### TERROIR

Chalky sediments which date back to the Jurassic times

### WINEMAKING

Hand harvested, soaking 8 days in average at 20-30°C with two daily pumping-over. Malolactic fermentation and ageing on stainless steel tank until bottling in the month of June following the harvest.

### TASTING

A ruby-red colour. This red Menetou-Salon reveals aromas of red fruits (such as cherry and raspberry). In the mouth, it is both smooth and fresh, along with very fine tannins.



#### Food pairing

Along a whole meal, on meat or on fish dishes.



#### Service temperature

Between 13 and 15°C

