



MENETOU-SALON ROUGE

MENETOU-SALON « LE GRAND ARGENTIER »



VINEYARD

Menetou-Salon's vineyards stretch over 330 hectares of rolling hills, planted on limestone sediments ideal for the expression of Pinot noir aromas.

GRAPE VARIETY

Pinot Noir

TERROIR

Jurassic limestone sediments

WINEMAKING

- Maceration for 8 days at 25-30°C
- Light punching down and pumping over during fermentation
- Aged in stainless steel tanks until bottling

TASTING

With its ruby color and aromas of red berries (redcurrant and raspberry), our Menetou-Salon red reveals all the suppleness and finesse of Pinot Noir tannins, with a lovely aromatic freshness.



Food pairing

Throughout a meal, with meat or fish.



Service temperature

Between 13 and 15°C (55-59°F)



Ageing

3 to 5 years