



HENRI BOURGEOIS

MENETOU-SALON BLANC

CLAYS & LIMESTONE

Fresh and fruity, with a hint of spice and musk, this wine has citrus and floral aromas and a round palate with hints of pepper and menthol.

VITICULTURE & TERROIR

The Sauvignon Blanc vines are grown on **clays and limestone-slopes facing South-West**.

The Menetou-Salon appellation is located in the Centre Val de Loire region between Sancerre and Bourges.

During the 15th century, **Menetou-Salon wines graced the finest tables** in the region, including that of Jacques Coeur, Lord of Menetou, in 1450.

WINEMAKING

Gentle **pressing** and static **settling** for 24 hours.

Alcoholic fermentation in temperature-controlled **stainless-steel vats** between 16 and 18°C.

Aged for 5 to 6 months on fine fermentation lees.

TASTING

Best served at: 10-12°C (50-54°F)
Cellaring potential 2 to 4 years

Eye: Pale yellow, shiny

Nose : Floral notes, mineral

Palate: Round, full, with peppery, and menthol hints, persistent

This Menetou-Salon by Henri Bourgeois is a round and generous white wine with a warm, playful character. The palate displays a crisp and floral aromatic profile, typical of the Centre-Loire region's clays and limestone soils. Fresh citrus and herbal notes lead to a subtle, spiced finish.

PAIRING

This wine goes equally well with fish as with white meats.

Our gastronomic suggestions:

Chicken supreme with lemon confit
Filet of sea bream with saffron

