

# **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 limestoneslopes facing South-West.

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

During the 15<sup>th</sup> 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 Fillet of sea bream with saffron

