



HENRI BOURGEOIS

MENETOU-SALON ROUGE

CLAYS & LIMESTONES

Fruity and subtly spicy, this red Menetou-Salon displays irresistible aromas of Morello cherries and red berries, and beautiful, round palate.

VITICULTURE & TERROIR

The Menetou-Salon appellation, located in the Centre Val de Loire between Sancerre and Bourges, offers **ideal conditions for Pinot Noir**.

Our terroir of limestone and clays is ideal for developing the **aromatic potential** of this grape variety.

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

WINEMAKING

Pre-fermentation maceration for 12 days to extract color and tannins from the grape skins.

Alcoholic **fermentation in vats**, between 26 and 32°C, with two daily **pumping-overs** and **punching-downs** to break the cap of marc and craft a rounder wine.

TASTING

Best served at: 14-15°C (57-59°F)
Cellaring potential: 3 to 5 years

Eye: Garnet

Nose: Red fruit and spices

Palate: Beautiful roundness, Morello cherries, red berries

This wine displays a characteristic nose of fresh red fruit and spices, along with a beautiful round palate marked by red berries and Morello cherry aromas.

PAIRING

This full-bodied red Menetou-Salon will bring out the best in your white meats or braised/pan-fried red meats.

Our gastronomic suggestions:

Roasts drizzled with meat glaze
Fillet of beef, Sichuan pepper

