



HENRI BOURGEOIS

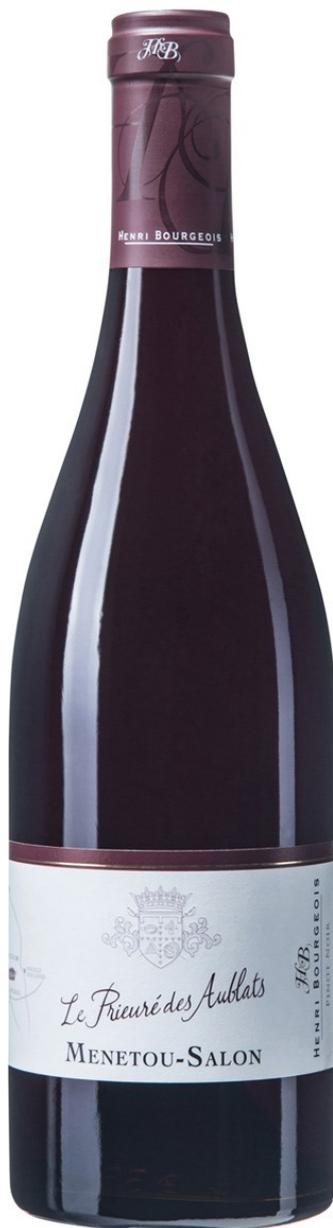
SANCERRE & POUILLY-FUME

MENETOU-SALON ROUGE LE PRIEURÉ DES AUBLATS

CHALKY-CLAY



Aged with the highest respect of its red fruits expression, this wine fills with enthusiasm the amateurs of enjoyable pleasures.



VITICULTURE & TERROIR

This red Menetou-Salon comes from Pinot Noir vines planted on sedimentary limestone soils dating back to the upper Jurassic period, also called Kimmeridgian Marls. On this terroir Pinot Noir have the optimal conditions to best develop their maximum aromatic potential.

The history of Menetou-Salon is intimately linked with Jacques Coeur, Steward of the Royal Expenditures and Banker of the Court of King Charles VII. Jacques Coeur acquired the seigniorship of Menetou-Salon in 1450 and writings of the day relate how the wines of Menetou-Salon graced his table.

WINEMAKING

The vinification begins with fermentation in vats (12 days of maceration) at 26 to 32°C during which time the cap is punched and the must pumped over twice daily in order to extract a maximum of color and tannins from the grape skins which is a must during the alcoholic fermentation.

Once the malolactic fermentation is achieved in oak barrels, the wine is matured for 6 to 8 months in a stainless steel tank.

TASTING NOTES

This wine with typical hints of red fruits (cherries, black Morello cherries ...) is delicately spicy. Delightful, with a great length in the mouth, this Pinot Noir shows the real style of our region, able to age 4 to 6 years.

WINE & FOOD

Its aromatic expressions and its texture will match perfectly with grilled tuna or even red meat braised or grilled.

Roasts sprinkled with demiglace will be in perfect harmony.....

Be seduced by a tender Beef Filet with Szechuan Pepper!

Terroir: Chalky-clay

Yield: 52 hl/ha

Age of vines: 25 to 40 years

