



**Fresh and fruity, with a hint of spice and musk, this wine has aromas of citrus and flowers and is round in the mouth with peppery and minty notes.**

## MENETOU-SALON BLANC « Le Prieuré des Aublats »

TERROIR: Chalky clay

BEST SERVED AT: 11°C (51°F)

AGEING POTENTIAL: 2 to 5 years

### VITICULTURE & TERROIR

- The Sauvignon blanc vines are grown on **chalky clay slopes** with south-western exposure
- The **Menetou-Salon** appellation is located in the Centre Val de Loire between Sancerre and Bourges
- In the 15<sup>th</sup> century, Menetou-Salon wines adorned the finest tables in the country, including that of **Jacques Coeur**, Lord of Menetou in 1450

### WINEMAKING

- **Soft pressing** and static settling for 24 hours
- Alcoholic **fermentation** in stainless steel tanks thermoregulated between 16 and 18°C
- Aged for several months on fine lees of fermentation

### PAIRING

It accompanies fish as well as certain white meats. This aromatic aspect allows it to be matched with sweet and sour recipes.

#### Our gourmet suggestions:

- *Chicken supreme with lemon confit ;*
- *Fillet of sea bream with saffron.*

### TASTING

- Eye** Pale yellow
- Nose** Citrus fruits and flowers
- Palate** Round, full, with peppery and menthol notes and beautiful length

The Menetou-Salon, fresh and fruity spicy and musky, with aromas of citrus fruits and flowers. Peppery and minty notes enhance a round mouth and beautiful lengths.