



Fruity and delicately spicy, this red Menetou-Salon evokes morello cherry, in a round and fleshy mouth. Irresistible.

MENETOU-SALON ROUGE « Le Prieuré des Aublats »

TERROIR: Limestone and marl

BEST SERVED AT: 15°C (59°F)

AGEING POTENTIAL: 4 to 6 years

VITICULTURE & TERROIR

- The lands of the **Menetou-Salon** appellation, located in the Centre Val de Loire between Sancerre and Bourges, offer ideal conditions for **Pinot noir**
- Our terroir of **limestone and marl** from the Kimmeridgian ideally develops the aromatic potential of this grape variety
- In the 15th century, the wines of Menetou-Salon adorned the finest tables in the country, including that of **Jacques Coeur**, Lord of Menetou in 1450

WINEMAKING

- Pre-fermentation maceration of 12 days to extract color and tannins from the grape skins
- Alcoholic fermentation in vats between 26 and 32°C (78-89°F) - with two daily pumpings and a punching down to break the marc cap

PAIRING

Its aromatic amplitude will enhance your white meats or your braised or pan-fried red meats.

Our gourmet suggestions:

- *Rôtis arrosés de glace de viande ;*
- *Filet de boeuf, poivre de Sichuan.*

TASTING

Eye	Garnet
Nose	Red fruits and spices
Palate	Beautiful roundness, a mouth full of pleasures

This wine with its typical overtones of red fruits (cherries, morello cherries...) is subtly spiced. On the palate, it has a pleasant roundness; charming, it shows a pinot well typified of our region, ensuring an ageing of 4 to 6 years.