

Menetou-Salon ^{AOP}

Sophie Bertin

2023: an amazing harvest!

The 2023 summer ranks in the Top 4 hottest summers since 1900. Behind 2003 and 2022, it narrowly equals the summer of 2018. We were lucky enough to have small providential rains at strategic moments (during flower, veraison and just before the ripening). These rainfalls, although low, made it possible to supply the vines with sufficient water. We don't like to say that a harvest was outstanding but the 2023 harvest is unique compared to other harvests. It was "out of the ordinary" as the conditions were optimal: good yields, good health... As the health of the grapes left nothing to worry about and as the ripening was quite heterogeneous between plots... we chose to wait for THE ultimate moment, THE perfect moment where acidity, sweetness, maturity, taste of grapes and absence of vegetal notes.



Grape variety: pinot noir



Terroir: The vines are planted on a terroir of kimmeridgian marls and limestones recognizable by its thousands of remains of small oyster shells commonly known as "chicken ears".



Vinification: Our Menetou-Salon red first spends a period of skin maceration in thermoregulated stainless steel tanks for 7 days. During the vatting, the cap is punched (« pigeage ») and the must pumped over (« remontage ») twice daily. The short vatting provides a bright red wine. Then, we let the alcoholic and malolactic fermentation take their course in stainless steel tanks.

Ageing Once the fermentations are over, the wine matures in stainless steel tanks under nitrogen protection until spring



Tasting: Fruit and crunchiness for a delicious wine ... it reveals notes of fleshy cherry and wild strawberry. The palate is fruity and gourmand. Good persistence on a hint of spice like pepper on the finish.



Service: 15°C

Food pairing: You can enjoy it with white roasted meats and cheese. Fish dishes make also a perfect match.

Ageing potential: 3 to 5 years depending on the vintage.

