

Menetou Salon Blanc

Cave de Gortona

Gortona, the Gallo-Roman

The country of Sancerre was undoubtedly occupied by the Roman Empire. It is possible to think that there was an oppidum on the rock of Sancerre and that the ancient urban core overextended to Saint Thibault, "Gortona" at this time. Archaeologists found remains of Roman villas and Roman ruins. The Loire crossed by a bridge has made this area a favourable market place. Gortona became then a farming village and after that a wine-growing village, hence the origin of the name.



GRAPE VARIETY

100% sauvignon blanc



TERROIR & FARMING

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".



WINEMAKING

The settling takes place statically and at a low temperature during 12 hours.

As soon as the grapes arrive in the winery, they are delicately pressed. Then, the must is left to undergo the alcoholic fermentation in stainless steel tanks at a controlled temperature of between 18°C to 22°C to retain the grape's fruitiness.

After a few rackings, the wine is then fined on lees, under nitrogen protection (to prevent sulphite's addition during the process), filtered and bottled.



TASTING NOTES

Suave and delicate ...

This sauvignon blanc is fruity, well-balanced and offers beautiful notes of lemon zest associated with white flowers.

Good length.



FOOD & WINE

Serve between 10 ° C to 12 ° C

Wine & Food pairing : It can be served on its own as an aperitif and will marry marvellously with oysters, seafood, fish and salads...

Aging potential : 3 to 4 years depending on the vintage.



Courtesy of BIVC