



# Menetou Salon Blanc AOP

## Éric Louis

### 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. Spared by spring frost and hailstorm, we got a full harvest. We don't like to say that a harvest was outstanding because the term "outstanding" is used so much that it almost loses its unusual character. However, 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

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