

Menetou Salon Blanc

<< Fossiles >> Robert Cantin

Half a century ago, Robert Cantin was cultivating a few hectares of vines in the village of Thauvenay and was making his own barrels. Nicknamed "Robert", my grandfather -*fine local dialect poet*- knew like no one else how to tell the stories of our region with his nice accent from Sancerre.

He was a passionate winegrower treating his vineyard and his wine with love and respect, may this Cuvée pay tribute to him!



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