

Menetou Salon Blanc

« Les Vignes Nobles » Sophie Bertin

This cuvee was born from the meeting of Eric Louis, Sancerre wine-grower and wine-merchant & Sophie Bertin, a deeply rooted woman in the Sancerre region...

Sophie means wisdom in Greek. We could assume that Sophie would give some of her wisdom to Eric but when Sophie & Eric work together, it's a more challenging atmosphere: - «Dare or not ?!» used to say Sophie, so Eric usually answered: - «Challenge accepted!» and created a more feminine cuvee with suppleness, subtlety and great elegance. Sophie's wine was born !



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