

# Menetou Salon Rouge

## 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% pinot noir de Bouragogne



### 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

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



### TASTING NOTES

**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.

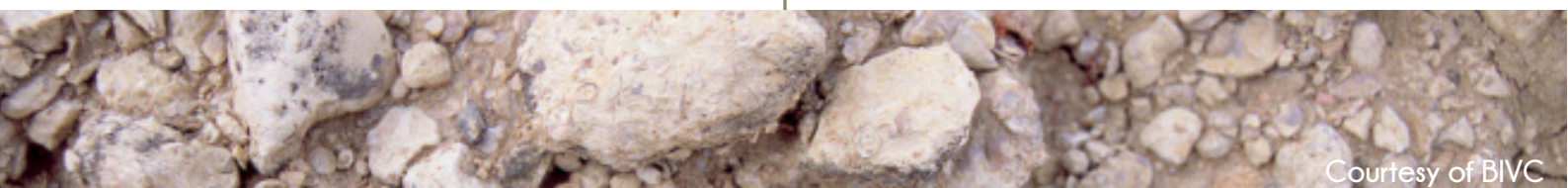


### FOOD & WINE

**Serve to 15°C**

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

**Aging potential :** 3 to 5 years depending on the vintage.



Courtesy of BIVC