



Menetou Salon Rouge AOP Éric Louis

2020 is truly a vintage full of promise...

This 2020 harvest, the earliest in the history of Sancerre (harvest began 27th August), promises to be magnificent. A harvest of very high quality, balanced, fruity musts, with a beautiful freshness and a great aromatic expression. 2020 will be part of the trilogy 2018, 2019. This vintage will be in memories for so many reasons. The quality is there but the quantity is another thing. The wines display remarkable fullness and concentration.



GRAPE VARIETY

100% pinot noir de Bourgogne



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 BVC