



# Menetou Salon Rouge AOP Éric Louis

2021: a limited vintage but good

It is a painful but good vintage, a great classic wines with precision and loyalty to the terroirs. Our production is at a « historically low » level due to a severe episode of Spring frost and we also suffered from many rain episodes, with a high resulting mildew pressure. We are pleasantly surprised and extremely excited about the quality. The wines have a purity and aromatic profile and all at lower potential alcohol levels. 2021 is characterized by a vibrant acidity levels not seen for some time.



## 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