

Menetou Salon Rouge

« 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% 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.

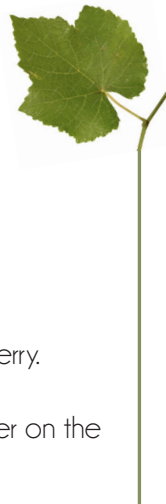


FOOD & WINE

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 BIVC