



Menetou-Salon AOP

Éric Louis

2022: a vintage out of all our expectations - both rich and balanced! The summer was marked by a succession of heat waves. The positive results for us : no disease in the vineyard. The rain fell at the right time (just before harvest), bringing volume and quality (even if we had a little pressure on the 2nd day of harvest with a violent hailstorm that swept over our area). After the historically low volumes in 2021, followed by a year in the vines under extreme conditions, we are pleasantly surprised to see the 2022 vintage combines quality and quantity. Fine balance, perfect sanitary condition, beautiful color extraction, nice level of acidity...



Grape variety: pinot noir



Terroir: 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".



Vinification: 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.

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



Tasting: 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.



Service: 15°C

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

Ageing potential: 3 to 5 years depending on the vintage.

