

# Menetou Salon Blanc

## Jean Colin

A cuvee from our Ancestor!

The influence of the Loire, the intimate knowledge of the Loire Valley subsoils and soils, a strict selection of the grapes and a meticulous work in the cellar are all symbolizing the depth and the intensity of Jean Colin's quality.



### GRAPE VARIETY

100% sauvignon blanc



### 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

The settling takes place statically and at a low temperature during 12 hours.

As soon as the grapes arrive in the winery, they are delicately pressed. Then, the must is left to undergo the alcoholic fermentation in stainless steel tanks at a controlled temperature of between 18°C to 22°C to retain the grape's fruitiness.

After a few rackings, the wine is then fined on lees, under nitrogen protection (to prevent sulphite's addition during the process), filtered and bottled.



### TASTING NOTES

*Suave and delicate ...*

This sauvignon blanc is fruity, well-balanced and offers beautiful notes of lemon zest associated with white flowers.

Good length.



### FOOD & WINE

**Serve between** 10 ° C to 12 ° C

**Wine & Food pairing** : It can be served on its own as an aperitif and will marry marvellously with oysters, seafood, fish and salads...

**Aging potential** : 3 to 4 years depending on the vintage.

Courtesy of BIVC