

Menetou-Salon

AOP

Jean Colin

2025: our own "Big Five"

The African safari has its Big Five — buffalo, elephant, leopard, lion, rhinoceros. We now have ours too, with the 2025 vintage, worthy of the greatest "5" vintages, showcasing beautiful balance.

Despite modest yields caused by spring "coulture" and summer drought, every step of the harvest took place under optimal conditions.

The result: generous and harmonious white wines. August's heat, softened by late rains, helped preserve an ideal pH, offering freshness, tension, and vibrant energy.

The reds expected to reach the summit. With a pronounced bouquet, well-managed tannic power, and remarkable aromatic clarity, these reds naturally stand alongside the finest vintages ending in "5."



Grape variety: 100% sauvignon blanc



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 & maturation: 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: Suave and delicate ... This sauvignon blanc is fruity, well-balanced and offers beautiful notes of lemon zest associated with white flowers.
Good length.



Service: between 10°C to 12°C

Food pairing: It can be served on its own as an aperitif and will marry marvellously with oysters, sea food, fish and salads...

Ageing potential: 3 to 4 years depending on the vintage.

