

DOMAINE DE COQUIN - Francis AUDIOT
18510 MENETOU-SALON
Domaine en Conversion vers une Agriculture Biologique



MENETOU-SALON BLANC "Héloïse"



NAME: MENETOU-SALON A.O.P Blanc

CEPAGE: 100% Sauvignon, Average age: 30 years

SITUATION : Clay-limestone terrain (Kimmeridgian marls).
South-West exposure.

PRODUCTION : About 10,000 bottles / year.

TASTE CHARACTERISTICS: Mineral aroma reminiscent of "gunstone".
To serve fresh about 8 to 10 ° C, to accompany fish or seafood, as well as goat cheeses.

To be consumed within 2 to 5 years.

WINEMAKING:

Unlike the traditional cuvée (assembly of all the plots of the farm), Héloïse is only from a plot of old vines. Pneumatic pressing, cold settling and natural start of fermentation at 14 °C, with indigenous yeasts in thermoregulated stainless steel tanks. The duration of alcoholic fermentation varies from 3 to 6 weeks. Breeding on fermentation lees or on fine lees according to the taste assessment. Bottling in the spring and then breeding in bottles.

