

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



MENETOU-SALON BLANC



NAME: MENETOU-SALON A.O.P Blanc

CEPAGE: 100% Sauvignon, Average age: 15 to 20 years

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

PRODUCTION : About 70,000 bottles / year.

TASTE CHARACTERISTICS: Delicate and floral aroma reminiscent of the bud of blackcurrant, citrus and gun stone.
To serve fresh about 10 ° C, as an aperitif or to accompany fish or seafood, as well as goat cheeses.

To be consumed within 2 to 3 years.

WINEMAKING:

Pneumatic pressing, cold settling, and natural start of fermentation at 16 °C, with indigenous yeasts in thermoregulated stainless steel tanks. The duration of fermentation varies from 3 to 6 weeks.

Breeding on fermentation lees or on fine lees according to the taste assessment.

Measured bonding and then assembly of all the vine clos of the farm.

Bottling in the spring for part, the rest to be bottled will be raised on lees until the next harvest.



EARL AUDIOT - Domaine de Coquin - 18510 MENETOU-SALON - tél : 02.48.64.80.46

Mail : contact@domainedecoquin.com - Site : www.domainedecoquin.com

Siret n°382 238 905 00014 - Code APE : 011A

