

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



## MENETOU-SALON ROSE



**NAME:** MENETOU-SALON A.O.P Rosé

**CEPAGE:** 100% Pinot Noir, Average age : 15 to 20 years

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

**PRODUCTION :** About 5000 bottles / year.

**TASTE CHARACTERISTICS:** Aromas of English sweets and apricots. Light and fresh (8 to 10 ° C), it is appreciated with grills.

To drink within 2 to 3 years.

### WINEMAKING:

Part of the harvest is subjected to direct pressing, and the other to bleeding at the time of encuvage.

Cold settling.

Natural start of fermentation at 16 °C with indigenous yeasts in thermoregulated stainless steel tanks.

The fermentation duration varies from 2 to 3 weeks.

Bottling in the spring.



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

Mail : [contact@domainedecoquin.com](mailto:contact@domainedecoquin.com) - Site : [www.domainedecoquin.com](http://www.domainedecoquin.com)

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

