

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



MENETOU-SALON ROUGE "Mathilde"



NAME: MENETOU-SALON A.O.P Rouge

CEPAGE: 100% Pinot Noir, Average age: 35 years

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

PRODUCTION : About 4500 bottles / year.

TASTE
CHARACTERISTICS: Aromas of small red fruits (cherries, blackcurrant) with a note of chocolate and pepper.

The tannins soften in the first year to mature after 4 to 5 years.

To be served between 12 and 15 ° C. It can be enjoyed both with cheese and with meats a little strong.

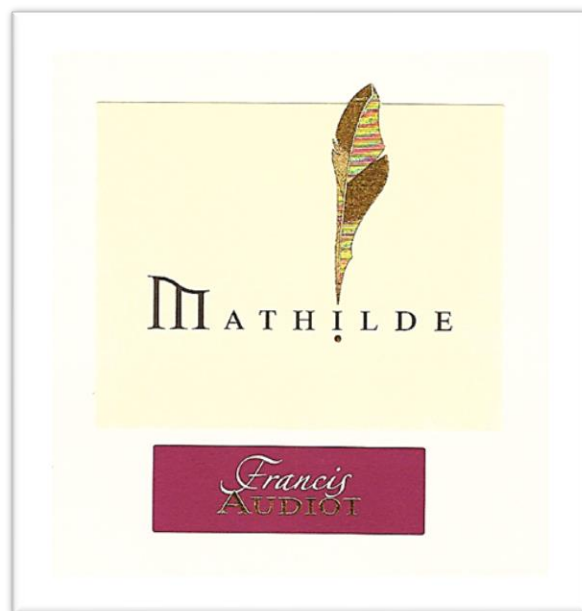
Aging: 5 to 10 years

WINEMAKING:

Selection of old Pinot Noir vines, cold maceration, then fermentation with native yeasts.

Reassembly and pigeage during fermentation from 12 to 14 days.

Malolactic fermentation and aging in oak barrels for 12 months.



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