

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



MENETOU-SALON ROUGE



NAME: MENETOU-SALON A.O.P Rouge

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

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

PRODUCTION : About 40,000 bottles / year.

TASTE CHARACTERISTICS: Aromas of small red fruits (cherries, raspberries, strawberries) with a hint of chocolate and pepper. With light tannins, it can be enjoyed young while ensuring 4 to 5 years of aging. To be served between 12 and 15 ° C. It is appreciated as well with roasted meats, grills as with the cheese platter.

Aging: 3 to 5 years

WINEMAKING:

1/3 manual harvesting (for old vines and young plantations) and assembly of the different clos de vigne during encuvage.

Small cold maceration and fermentation with native yeasts.

Reassembly and pigeage during fermentation from 8 to 12 days.



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

