DOMAINE DE COQUIN - Francis AUDIOT 18510 MENETOU-SALON Winegrowing estate in Organic Agriculture



MENETOU-SALON BLANC « Beauregard » vigneron independent

<u>APPELLATION</u>: MENETOU-SALON A.O.P Blanc

CEPAGE: 100% Sauvignon, Average age: 10 years

SITUATION: Clay-limestone (Kimmeridgian marls).

Beautiful South-West exposure.

PRODUCTION: About 4 000 bottles / year.

CARACTERES Delicious candied fruit aroma.

GUSTATIFS: Serve chilled at around 8 to 10°C with cheese-based

dishes and hard cheeses. Enjoy before or after a

meal.

To be consumed within 4 to 6 years.

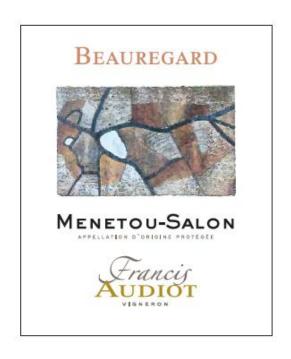




VINIFICATION :

Unlike the traditional cuvée (a blend of all the wineyard's parcels), Beauregard comes exclusively from a carefully selected parcel of vines. Pneumatic pressing, cold settling and natural start to fermentation at 14°C, with indigenous yeasts in 30HL French oak tuns. Alcoholic fermentation lasts between 3 and 6 weeks and the wine is aged for 8 months in wood.

The wine is bottled in early summer and marketed after the following harvest.



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