

## MENETOU-SALON BLANC « Beauregard »



**APPELLATION** : 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  
GUSTATIFS** :

Delicious candied fruit aroma.  
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 vineyard'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.

