

- LA CÔTE -



2021 VINTAGE

Appellation: MENETOU-SALON

Grape variety: 100 % Sauvignon Blanc

Terroir: Kimmeridgian clay-limestone (small fossilized oysters)

Pruning: Single Guyot

VINIFICATION

Short pre-fermentation cold maceration followed by light (low pressure) pressing. Vinification regulated by temperature control with regular aeration. Aged on fine lees for 6 months with daily tasting and resuspension of the lees.

First bottling : March 2022.

TASTING

Appearance: Pale gold in colour with a trace of green.

Nose: An open, fresh nose with mineral "pebble" notes and lemony, finely herbaceous (fresh mint) accents.

Palate: fresh and elegant on the attack. The lemony aromas discerned in the nose are confirmed and accentuated by a beautiful mineral freshness, leading to a clean, crisp finish. All the hallmarks of a great Sauvignon are present in this signature vintage.

FOOD PAIRING

This dry, fruity and mineral wine is ideal for serving as an aperitif and is sublime when served with seafood and shellfish such as oysters, clams, lobster or langoustine. It is wonderful with fish, whether grilled or in sauce. To round off a meal, this wine complements the local crottin de Chavignol goat's cheese and hard cheeses such as aged Comté, Salers or Cantal.

