



Chavet
VIGNERONS PAR NATURE
Menetou-Salon
WWW.CHAVET-VINS.COM

MENETOU-SALON BLANC 2018 « TRADITION »

TECHNICAL DATA SHEET

SOIL TYPE :

Clayey and chalky, kimmeridgian (*known locally as: "hen's ear"*)

EXPOSURE : South, South-West

GRAPE VARIETY : Sauvignon, 100 %

PLANTATION DENSITY : 6400 plants / Ha

AVERAGE AGE OF VINES : about 25 years

PRUNING :

Guyot cane (*baguette*) of seven buds maximum
+renewal spur (*courson*) of 2 buds

PRODUCTIVITY: 65 Hectoliters /hectare

WINE HARVEST: Mechanical. Destemming.

WINE-MAKING:

Traditional in temperature-controlled stainless steel tank.
Slow fermentation at low temperature

MALOLACTIC FERMENTATION : no

FINING AGENT : Bentonite

DATE OF BOTTLING: from January 2019 to August 2019

MARKET : restaurants, private individuals, export

TASTING

1) VISUAL EXAMINATION

Very clear and bright with a greenish yellow color wine.

2) BOUQUET

Very delicate smell, typical of Sauvignon. Flavours are already intense and elegant. White flowers and fruit are the dominant flavours (citrus and white-fleshed fruit) with vegetal and spicy notes.

3) TASTE

White wine is soft and mellow with a lovely natural sweetness. It is beautifully rounded, and despite reduced acidity, freshness and balance are good. Intense, this bodied and fruity wine progressively develops its roundness and freshness into a harmonious balance. With a long finish. Its structure foresees a good quality in future.

CONCLUSION

Characteristic wine which really represents the Sauvignon vine grown in its "place of origin" : the center of France.

It is a wine of very approachable character which is of sound value.

