



Domaine Chavet – Menetou Salon Blanc 2019

The Chavet Family has been growing vine since the 17th Century. They have vines in the very heart of Menetou Salon vineyard but also in Sancerre. The Estate is now spread over 23 Hectares and has invested in modern equipment in order to meet with demands and standards. Their passion for winemaking remained untouched and passed through the generations.

For the second year in a row, Menetou Salon was blessed by Dionysus. The Spring was very Clement without any frost or Hail. The summer was very hot and dry, but somehow the winemakers saw an excellent adaptation of the vines, which stopped their growth during the hit. While we could think this vintage is more solar than 2018, the acidity is even more present. There is an excellent balance, again on this vintage which will have a very good ageing potential.



Grapes : 100% Sauvignon Blanc

Age of Vines: 30 years old in average

Soils Type: Clay & Limestone soil

Exposure : South/Southwest, great sun exposure on the high hills.

Density: 6 000 vines/hectare

Yield: 55 Hectoliters/ Hectare

Farming: Traditional farming, Guyot pruning . Mechanical harvesting. Careful sorting in the vineyard. De-stemming

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

Food Pairing: This wine is blending well with goat cheese, white meat, fish with sauce, clams, oysters etc..

To be served at 54-60°F

The
WINE 92
ADVOCATE.

Tasted By Jim Budd on 04 Feb 2020:

The 2019 has pineapple and passion fruit notes, good vibrancy, is a tense and precise. This is well balanced, attractive, promising wine.