





Domaine Chavet – Menetou Salon Rouge 2018

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 remaind untouched and passed through the generations.

2018 was an excellent Vintage in Sancerre. This year there was neither hail nor forst, which was a relief for the winemakers that have been suffering for the past few vintages of low harvests. There was a lot of rain during spring and then it was very dry during all summer. They started the harvest the 5th of September. The maturity was perfect, and the alcohol content was high enough, so they decided to harvest everything very quickly.



Grapes: 100% Pinot Noir

Age of Vines: 50 years old in average

Soils Type: Clay & Limestone soil

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

Density: 5 000 vines/hectare

Yield: 59 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 red meat, Barbecue, Camembert

and stew.

To be served at 60°F