

CHAVET

MENETOU-SALON

APPELLATION D'ORIGINE CONTRÔLÉE

- LA CÔTE -

2019 VINTAGE

Appellation : MENETOU-SALON

Grape variety : 100 % Pinot Noir

Terroir : Kimmeridgian clay-limestone (small fossilized oysters)

Pruning : Single Guyot

From our gently sloping clay hillsides, this cuvée reveals the roundness and fruit of a pinot noir with typical Loire Valley accents.

VINIFICATION

De-stemming and sorting of the grapes, gravity-flow grape delivery, pre-fermentation maceration at 5°C for one week. Vinification under temperature control. Alternating punching down and pumping over depending on the tasting. Aged for 6 months in vats and 500-litre barrels (10% of the cuvée).

First bottling: April 2021

TASTING

Appearance : Ruby in colour with garnet flecks.

Nose : Roasted black fruit flavours (blackberries, blueberries), enhanced by spicier black pepper aromas layered with finely toasted notes.

Palate : The initial notes are smooth and deep, expressing an abundance of full-bodied charm. Black fruit dominates the palate, a vibrant freshness underlying its roundness and energising the whole. Smooth, soft tannins evolve into a long, juicy, mouth-watering finish.

FOOD PAIRING

The clay-rich soils of Menetou-Salon endow this Pinot Noir with a balance of roundness and freshness, allowing it to be enjoyed at cellar temperature (13°C). When served this way, this wine is the perfect accompaniment to charcuterie, savoury snacks, white meats, and fish in sauce. Some even love it with oysters – a surprising but delicious combination !

When served at room temperature, this cuvée perfectly complements red meats, feathered game and creamy cheeses.

