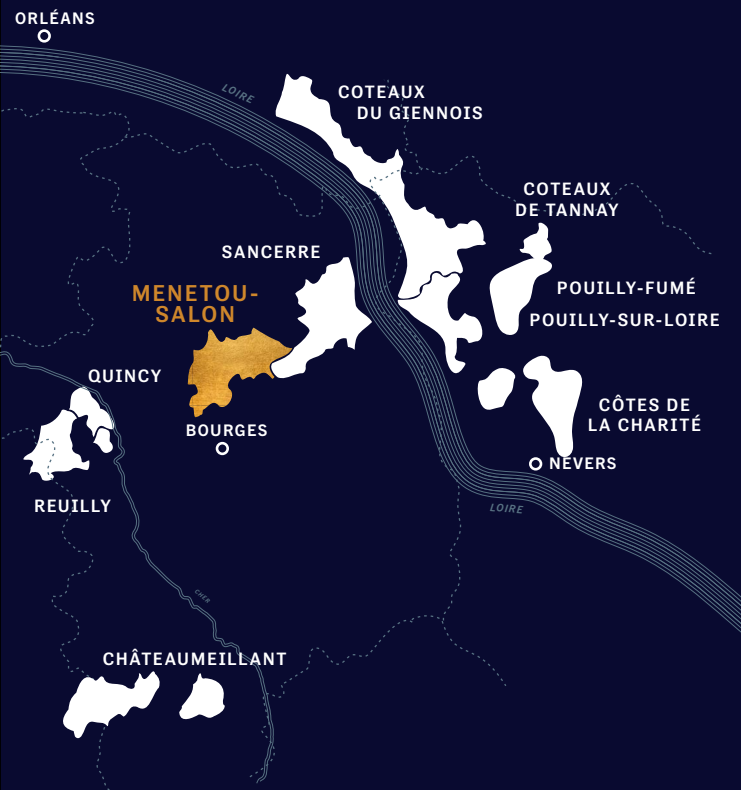


MENETOU-SALON



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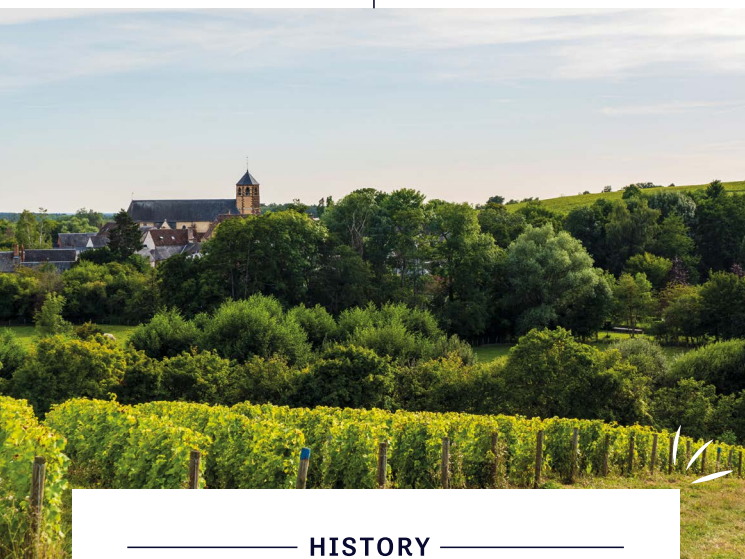
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DRINK RESPONSIBLY



MENETOU-SALON



HISTORY

Deeds from 1063 and 1100 prove that the Lord of Menetou donated vines from Clos de Davet to various religious orders in the region, and in particular to the famous Abbey of Saint-Sulpice-les-Bourges. In 1190, Hugues de Vèvre, Lord of Menetou-Salon, also gave vines to the Abbey of Loroy. Historical documents tell us that the wine from the vineyard was one of the most highly-prized delicacies at the table of the great silversmith Jacques Coeur, who acquired the feudal manor at Menetou in 1450.

10 VILLAGES

LOCATION

The Department of Cher,
to the north-east of Bourges

SURFACE AREA

600 HA

PDO OBTAINED

1959

GRAPE VARIETIES

Whites: Sauvignon Blanc
Reds and rosés: Pinot Noir

ANECDOTE

Agnès Sorel, the favourite of French King Charles VII, particularly enjoyed wines from “Clos de la Dame”, which she used to savour under the old lime trees that still grow near the Château de Menetou-Salon.

SOILS

The vines are mainly planted on Kimmeridgian marl at Saint-Doulchard, although there are some clay-silica formations to the north of the appellation.



MAIN AROMAS

Whites: peach, pear, lychee, grapefruit
Reds: cherry, plum, liquorice
Rosés: wild strawberry, cherry, apricot

ON TASTING

Menetou-Salon white wines are fresh and fruit-driven with great structure. They combine aromas of citrus and white fruit.

The reds are supple, elegant and fragrant. Notes of ripe cherry or plum are dominant.

The rosés combine freshness and finesse, evoking white flowers and red and white stone fruits.

GOURMET SUGGESTIONS

Whites: Scallops carpaccio with citrus fruit

Reds: Pork with apple-ginger sauce

Rosés: Salad with chicken, apple, celery and sesame sauce