

# PATRICK NOEL MENETOU-SALON BLANC



100% Sauvignon Blanc. Pale gold color. Very fragrant with floral aromas, ripe fruit and chalk. The palate is balanced with citrus and herbaceous flavors, fresh acidity and minerality. A wine of character and delicacy. Structured and soulful, it is an exceptionally graceful and delicious example of sauvignon blanc from the region surrounding Sancerre.

From a single southwest-facing 6.17-acre Estate vineyard located near the village of Humbligny, 9 miles southwest of Sancerre. Ecologic farming. The vines are 20 years old. The soil is clay and limestone. After harvesting, the grapes are rushed to the winery for pressing to guard against oxidation. Grapes are destemmed and crushed, with only the free-run juice used. The must is allowed to naturally decant in a refrigerated tank prior to fermentation. A long, cool fermentation with indigenous yeasts lasts 3-4 weeks. The wine is raked once, then left undisturbed in enameled stainless-steel tanks on the lees until bottling the following spring or summer. No malolactic fermentation.

The domaine was created in 1988 by Patrick Noël in his native village of Saint-Satur, at the base of the Sancerre hill.

Patrick is descended from more than three centuries of vigneron, all from the village of Chavignol. Historically in the Noël family, the vines have been transmitted from mothers to daughters; Patrick is an exception to this rule, but his daughter Julie, is today part of a long matriarchal line. The domain farms over fifty plots totaling over 44 acres in Sancerre, Menetou-Salon and Pouilly-Fumé. The cellar was built within the 14th-century monastery vineyards of the Abbey of Saint-Satur, buried in the hillside where they work exclusively by gravity, overlooking the entire Loire Valley with breathtaking views of Sancerre. They bottle only estate fruit, fermented with indigenous yeasts. They are certified through an ecological farming program in France known as Haute Valeur Environnementale (HVE); an approach that focuses on the ecology and balance of the vineyards with the surrounding ecosystems. Julie Noël is undoubtedly among the rising stars of the Loire Valley. With her impressive historic family vineyards and extensive winemaking experience, Julie has the blueprint to make the great Sancerre wines of the future.

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## *Tasting Note:*

### PATRICK NOEL MENETOU-SALON BLANC

100% Estate Sauvignon Blanc. Very fragrant with floral aromas, ripe fruit & chalk; citrus flavors with herbaceous notes, fresh acidity & minerality; a wine of character & delicacy; exceptionally graceful & delicious.

## *Shelf Talker:*

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