

CHERRIER FRÈRES MENETOU-SALON BLANC



100% Sauvignon Blanc. Joy and lightness in the glass. Intense aromas that open with elegant pear and peach and a subtle note of cinnamon. The mouth is frank in attack, with a nice freshness, with aromas of white fruits. To be enjoyed with seafood, fish in sauce (try paired with salmon and sorrel), and goat cheese.

The vineyard is 25 acres in the Menetou-Salon Appellation in the Loire Valley, France. The vines are 15-50 years-old. The vineyard has three soil types of Sancerre - Silex (Flint), Terre Blanche (Clay-Limestone), and Caillottes (Gravelly Clay-Limestone). Machine harvest, vinification with selected and native yeasts in temperature controlled stainless steel tanks, parcels kept separate by type of terroir during vinification until final blending. Aged 4-10 months on the fine lees in stainless steel tanks.

Based in Verdigny, the Cherrier brothers farm 50 acres of vines spread over five different villages around Sancerre, as well as 25 acres of vines in Menetou-Salon. The diversity of vineyard sites allows them to blend Sauvignon Blanc from the three types of soil typical of the region, which creates harmonious and balanced wines with minerality, richness and acidity. Since 1994, François and Jean-Marie Cherrier have established a sustainable viticulture regimen which uses ecological techniques, including using cover crops in the vineyards, eliminating chemical fertilizers and vinification products, and implementing gray-water reuse at the winery.

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Tasting Note:

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Shelf Talker:

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