



Menetou-Salon Blanc

Menetou-Salon is a picturesque country village 20 minutes southwest of Sancerre. The production is 80% white from Sauvignon Blanc and 20% red, from Pinot Noir. The fossil-rich, Kimmeridgian limestone-clay soils give a Loire Sauvignon Blanc wine with its own unique personality. Domaine de Chatenoy is owned by Pierre and Isabelle Clement, whose family have been winegrowers here since 1560 (14 generations). The Clement family settled at the Domaine de Chatenoy in 1709 and today they own some of the finest vineyards in the appellation. Their ancestor, Pierre-Alexandre, was a founder of the Menetou-Salon winegrowers association in 1891 and led the replanting of the appellation after Phylloxera. Today, the domaine covers 60 hectares in 4 villages across the Menetou-Salon appellation. To further enhance quality, the Clements recently installed a new harvest reception area to move the grapes by gravity only to the sorting tables and presses as quickly and as gently as possible. The Clement's singular achievement is well summarized by the comment in Food and Wine Magazine back in February, 1999: "the wines of... Chatenoy are without peer."

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| Vines: | 100% Sauvignon Blanc from vines between 20 and 40 years of age. 8000 plants per hectare. |
| Situation: | Kimmeridgian clay-limestone soil with fossilized oyster shells. Rolling hills with mostly southwest exposure, bordered by forests. |
| Method: | Up to 1/3 maceration with skins, depending on the vintage. Rapid and gentle pneumatic pressing and cooling of the juice to avoid contact with oxygen. Spontaneous fermentation using native yeasts in temperature-regulated stainless steel tanks. Matured on the fine lees until bottling beginning in the spring after harvest. |
| Production: | Approximately 20, 000 cases per year. |
| Taste and Service: | This is a remarkable and uniquely expressive, intense and complex Sauvignon Blanc. Its citrus, gooseberry and mineral bouquet unites freshness and finesse with an exceptional depth of flavor. Served cool, it is a marvelous accompaniment to fish, seafood, goat cheese and vegetables. It should be enjoyed young. |