


PRODUCT SHEET :	Jean-Max Roger Menetou-Salon blanc « Le Charnay »	
Cuvée sometimes composed of a blend of property and trade. The information given relates to the ownership part		
The Terroir	Soil: clay-limestone, Kimmeridgian marls Vineyard: Fourchet and various vineyards Exposure: south-western Commune: Morogues	
The Wines	Varietal: Sauvignon Blanc Density: 7,000 plants / hectare Age: 5 to 40 years Yield: <63 hl/ha Vineyard Management: Produce grapes revealing its terroir <ul style="list-style-type: none"> -Organic amendment and deep soil working: revitalization of soil life -Guyot Poussard pruning: better balance of the stock -Spring disbudding: control of the yield -Mechanical weed control: respect of soil life -Temporarily weed establishment: control of vigour and hydric balance -Technical survey of each plot: optimization and rationalization of phytosanitary operations 	
Vinification	Winemaking technics: Produce wines reflecting the fruitiness and density of the vintage <ul style="list-style-type: none"> -Immediate pneumatic press, cold settlement for between 48 and 72 hours: protection against deterioration of aromas et elimination of vegetal fragments and dust. -Long fermentation by natural yeasts with temperature control: development of the complexity of aromas. -Ageing on heavy lees of fermentation until the first racking which occurred between February and April: development of the minerality. -Fining and filtration: stabilisation of aromas and wine -Bottling in our estate with our own facilities: wines are stocked two months at least before being released: the tasted wine has settled after bottling. 	
Tasting Notes	Ageing potential: 4 to10 years Serving temperature: 8 to 12°C Organoleptic characteristics: <i>Pale yellow with greenish tinges, brilliant aspect. Kimmeridgian marls lend this white Menetou-Salon considerable expressiveness. Intense, fragrant nose. Aromas of ripe, white-fleshed fruit and citrus dominate and are complemented by floral notes such as rose. Rich and silky on the palate, with good volume. Assertive flavours and good length on the finish.</i> How to drink it: <i>This cuvée is best appreciated with all types of seafood - crustaceans, shellfish, and raw or cooked fish.</i>	
Press release	Vintage 2018 88/100 FD BACCHUS ALAIN LABEL Vintage 2019 SILVER MEDAL MONDIAL DU SAUVIGNON BLANC 2023 Vintage 2020 90/100 ANDREAS LARSSON	