


PRODUCT SHEET :	<p>Jean-Max Roger Menetou-Salon rouge Cuvée « Le Charnay »</p>	
<p>Cuvée sometimes composed of a blend of property and trade. The information given relates to the ownership part</p>		
The Terroir	<p>Soil: clay-limestone, Kimmeridgian marls Vineyard: Fourchet Exposure: south-western Village: Morogues</p>	
The Wines	<p>Varietal: Pinot Noir Density: 7,000 plants / hectare Age: 12 to 15 years Yield: 40 to 50 hl/ha</p> <p>Vineyard Management: Produce grapes reflecting their terroir</p> <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	<p>Winemaking technics: Produce wines reflecting the fruitiness and density of the vintage</p> <ul style="list-style-type: none"> -Handpicked, the grapes are sorted, destemmed and crushed: respect of their fragility -Few days of cold maceration: smooth extraction of colour and tannins from the skin -Natural-yeast fermentation with a gradual rise in temperatures: development of the aromatic complexity -Regular pigeages or pumping-over: optimal extraction of tannins from the seeds -Running off of the wine after a short post-alcoholic-fermentation maceration: finalization the tannin structure -Aging in stainless steel tanks: malolactic fermentation undergoes. -Bottling in our estate with our own facilities: bottles are stored for 6 months at least before being released: the tasted wine has settled after bottling. 	
Tasting Notes	<p>Ageing potential: 5 years or more. Serving temperature: 14 to 17°C</p> <p>Organoleptic characteristics:</p> <p><i>Vivid, limpid colour. The nose is very intense with notes of red fruit, cherry, raspberry and black fruit such as blueberry. Notes of spices such as cinnamon, pepper and mint are also present. Rich, full-bodied and soft on the palate with definite yet discrete tannic structure that prolongs the tasting experience.</i></p> <p>How to drink it:</p> <p><i>This cuvée is a fine match for red meats, small game and full-flavoured cheeses.</i></p>	
Press release	<p>Vintage 2017 87/100 GILBERT ET GAILLARD 14.5/20 GUIDE BETTANE ET DESSEAUVE 89/100 ANDREAS LARSSON Vintage 2019 GOLD MEDAL PRIX PLAISIR BETTANE ET DESSEAUVE 2023</p>	