

PRODUCT SHEET	<p style="text-align: center;">Jean-Max Roger Menetou-Salon blanc « Le Petit Clos »</p>	
<p>The Terroir</p>	<p>Village : Morogues Vineyard: Le Petit Clos Soil: clay-limestone, Kimmeridgian marls Exposure: south-western</p>	
<p>The Wines</p>	<p>Varietal: Sauvignon Blanc Density: 7,000 plants / hectare Age: 20 to 40 years Yield: 55 hl/ha</p> <p>Vineyard Management: Produce grapes revealing its 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 	
<p>Vinification</p>	<p>Winemaking technics: Produce wines reflecting the fruitiness and density of the vintage</p> <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. 	
<p>Tasting Notes</p>	<p>Ageing potential: 4 to 10 years Serving temperature: 8 to 12°C</p> <p>Organoleptic characteristics:</p> <p><i>Very pale yellow in colour with green highlights, brilliant in aspect. The first nose is highly expressive. It is reminiscent of herbs such as fennel, lemon verbena and wormwood along with more floral notes such as hawthorn blossom. The nose increases in complexity, developing notes of lemon and litchi. Starts off soft on the palate boasting tanginess and flavours of candied lemon, litchi and notes of fresh rose. The finish features notes of green peppercorns.</i></p> <p>How to drink it:</p> <p><i>This cuvée is a particularly fine match for white meats and goat's cheeses</i></p>	
<p>Press release</p>	<p>Vintage 2018 90/100 GILBERT ET GAILLARD 87/100 ANDREAS LARSSON Gold Medal CONCOURS MONDIAL DU SAUVIGNON</p> <p>Vintage 2019 91/100 GILBERT ET GAILLARD 85 CONCOURS MONDIAL DU SAUVIGNON 2022</p> <p>Vintage 2020 88/100 WINE ENTHUSIAST 90/100 ANDREAS LARSSON</p>	