



LAURENCE CLÉMENT



MENETOU-SALON A.O.C



Les Pierres Chaudes

Soil: Limestone and Clay from kimméridgien

Vineyard: Single parcel from "*Clos de la Montaloise*". South-oriented gentle hill

Weather: Cool Climate with hot summer and mild autumn

Grape: Pinot Noir 100%

Viticulture: NO HERBICIDES. Disbudding, two green harvests, Hand picked grapes.

VINIFICATION

Cold maceration for one week.

No additive, natural yeasts

Vinification under temperature control (pigeages and remontages).

Ageing for 6 months.

TASTING NOTES

Appearance: Deep ruby robe with purplish highlights.

Nose: The olfaction is intense with roasted black cherry and prune notes. The end is slightly spicy with hints of pepper.

Palate: Intense concentration of flavours. The attack is full-bodied with aromas of cherry, liquorice tints. The whole is harmonious. This wine has a beautiful volume with great elegance and delicacy of pinot noir.

WINE AND FOOD

Served between 13°C and 15°C, this cuvee is ideal with grilled meat and cheese. More opened, this wine will fit perfectly with game, red meat, dishes in sauce as well as chocolate deserts.

Served cooler (not less than 11°C), this wine will mingle nicely with fishes in sauce.