



2020

Première Lune

Appellation : AOC Menetou-Salon

Cépage : Sauvignon Blanc 100%

Sol : Argilo-calcaire (calcaires kimméridgiens) et silex.

Rendement : 55hl/Ha.

VINIFICATION

Handpicked grapes.

Light cold pre-fermentation maceration.

Slow fermentation in stainless steel tanks.

Ageing on fine lees.

TASTING

Appearance: Pale gold robe with green hints

Nose: Open, made of ripe grapefruit and lemon, enhanced by delicate notes of flower (linden tree and mimosa) and spicy notes of white pepper.

Palate: Well balanced, fresh, pure and elegant mouth, leading to a nice roundness. Citrus accents mingled with exotic fruits (mango, passion fruit). Fresh coated finish with a plumped long lasting taste.

Enjoy this wine from now up to 2020.

WINE AND FOOD

Fresh and dry white wine. To be served between 8°C and 10°C as an aperitif, ideal with grilled fish (monkfish, seabream and tuna tartar), fish in sauce, seafood, shellfish, goat cheese and Comté.