



*J. de Villebois*

# MENETOU-SALON 2022

'Centre Loire' (upper Loire) is the part of the Loire on the continental side and also on the sentimental side where the heart of the Sauvignon Blanc beats. The evocation of envy, greed by these appellations creates a rare alchemy... J.de Villebois continues his work of exploration, quest, and to listen in order to fully feel the nuances of these soils. This work, which is to stay as close as possible to the terroirs and the winegrowers, has enabled Villebois to create a range of wines. Discover the Villebois spirit that is infused in the heart of each wine in every range, like an extra soul that reveals more than just sensations and emotions.

**VINEYARD:** The topography gradually fades when traveling from Sancerre to Bourges! Defying this trend, the Menetou-Salon vineyards stretches out gingerly and then disappears at the foot of the Berrichonne cathedral. Planted on the multiple slopes between the plateau of the Pays Fort and the plains of the Loire, the appellation is the natural extension of Sancerre to the west. Drawing its reputation from the homogeneity of its unique terroir (Terres Blanches as in Sancerre) Menetou-Salon is gradually establishing itself in the wine world through its dashing style and trendy image!

**VINEYARD:** A rarity, the appellation's terroir is very homogeneous (100% Terres Blanches)! To add complexity to our Menetou-Salon, we select plots with different exposures, varied plant material and differing ages. This substantive work combined with a management respectful of the environment (mechanical weeding, setting up beehives...) allows us to obtain varied and complementary styles!

**WINEMAKING PROCESS:** The grapes are machine-picked, pressed into a pneumatic press after a 12 hours skin- contact maceration. The grape juices are fermented traditionally in tanks during 7 to 15 days. The newly made wine is aged on its fine lees in stainless steel tanks during 6 months. It is then blended and bottled in the spring following the harvest.

**FOOD PAIRING:** Pairs beautifully with red meat - game - and excellent with creamy weight with bright acidity and fine tannins. cheeses (Camembert, Brie de Meaux)

**TASTING NOTES:** Deep red color. Well-balanced aromas and flavors of cherries, and violets. The palate is rich with ripe fruit and medium Pairs beautifully with red meat - game - and excellent with creamy weight with bright acidity and fine tannins.

Serving Temperature: 61°-64°F

