
Patient Cottat

MENETOU-SALON *Anciennes Vignes*

Grape variety:	100% Sauvignon Blanc
Age of the vines:	10 to 16 years
Soil:	Clayey-limestone
Yield:	55 to 65 hl/ha
Production surface:	10 hectares
Vinification:	Static racking of the must. Electronic thermo-regulated fermentation (16-20°C) in stainless steel tanks for a period of 3 weeks. No malolactic fermentation. Maturing on fine lees.
Alcohol content:	12.5%
Total acidity:	4 g/l to 5 g/l
Residual sugar:	1 to 3 g/l
Tasting note:	Clear golden green reflections. Pronounced vinous nose recalling dried fruits and licorice. Nice and full, accentuated by a ripe lemonlike crispness.
Serving temperature:	8-10°C
Serving suggestions:	Fish and shellfish
Aging:	To be drunk within 2-3 years of bottling

Patient Cottat

MENETOU-SALON
Appellation Menetou-Salon Contrôlée

Anciennes Vignes