



## DOMAINE GÉRARD FIOU MENETOU SALON 2014



Menetou-Salon appellation, and its 820 acres vines, is the tiniest appellation of the Centre Loire. Named after one of the 10 villages that composed the appellation it is located right southwest of the Sancerre area. Like its illustrious close neighbor, only Sauvignon Blanc is used for the production of whites wines and a small proportion of Pinot Noir is allowed making Rosé an red.

What makes the sloppy hillsides of Menetou-Salon unique is a single Terroir of Kimmeridgian limestone or "Marne à huîtres" (Oyster marl) like they say locally. It's the same terroir found in the Grand Cru hillside of Chablis or in the Aube sub-region of Champagne. This soil typicity combined with a slightly higher altitude than its neighbors at 1,000 feet, provide a very distinct character to the Sauvignon Blanc.

This small plot of 5 acres was acquired by Florent grand-father in the 70's following is fascination for this Terroir. Since then they give their best to deliver the particularity of this Terroir allowing them to offer in their range all the expression of the Loire Sauvignon Blanc.

### SOIL TYPE \_\_\_\_\_

5 acres plot based on Kimmeridgian limestone. Terroir made of ocean deposit from the Jurassic era. The *Exogyra Virgula*, or "Chicken eye" like the local says, is the species of tiny oyster found all over this soil (see picture).

### VARIETAL \_\_\_\_\_

100 % Sauvignon Blanc. Over 40 years old vines.

### CULTURE \_\_\_\_\_

Low yielding of 35hl/ha to ensure an optimum maturity. Organic farming of the vines with traditional ploughing of the soil. Green harvest and manual leaf thinning. Harvest made by hand in small 22lb cases. Sorting tables are used before a gentle pneumatic pressing.

### VINIFICATION \_\_\_\_\_

Gentle settling of 24 hours at cold temperature to clarify the wine. Fermentation happens in thermoregulated stainless steel tanks followed by a maturation of 6 month on fine lees with "Bâtonnage" (racking) each week to keep the lees in contact with the wine.

### TASTING NOTES \_\_\_\_\_

The salinity brought by the Terroir is the signature of Menetou. A lot of ripe citrus fruit and nice floral notes of jasmine. The acidity is nicely balancing a fully ripe texture.

From the same Winery :

*"Just Fiou" Sauvignon 2013*

*Pouilly Fumé 2014*

*Sancerre Blanc 2014*

*Sancerre Rouge 2013*

*"Le Grand Roc" Sancerre Blanc 2012*

