

Grapes

100% Sauvignon Blanc

Region/Appellation

Menetou-Salon

Alcohol by volume 14.00%

Residual Sugar less than 2 g/l

pН 3.2-3.4

Total Acidity 4.7-5.4 g/l

Drinking Window 2023 - 2025

Tasting Guide



Medium

Sweet

Tasting note printed 25/04/2024

Menetou-Salon Les Thureaux 2020

Winemaker Notes

An intense nose of tropical and citrus fruits is echoed on the balanced and fresh palate.

Vineyard

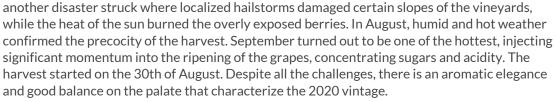
The vineyard is situated near Bourges, South of Sancerre, on gentle slopes. The soil is composed of clay and limestone overlaying Kimmeridgian marls. All vineyard processes are carried out in an environmentally-friendly manner, adapted for each terroir.

Winemaking

Following on from cold static settling, the fermentation takes place at low temperatures in temperature controlled stainless steel tanks.

Vintage

The rains that had started in the fall did not stop until spring approached. The spring heat favoured a very early vegetative cycle. The flowering of Pinot and then Sauvignon was short and above all well ahead of the last vintages. Unfortunately, the first heatwaves arrived in June. The water so abundant in winter was already lacking in July. The veraison took place early, suggesting a harvest at the end of August. Then



Food match

Grilled and Roasted White Meats

Perfect as an aperitif or with seafood.

