



DOMAINE du Clos du Roc

MENETOU-SALON *Rouge*
~ Cuvée Tradition ~

Domaine du Clos du Roc is the former property of the Saint-Satur Abbey, founded in 1450 by the Augustinian monks. Domaine du Clos du Roc has vineyards on the most beautiful soils of Silex in Sancerre and Pouilly-Fumé area. It is one of the few remaining domaines of the historical Saint-Satur village in Sancerre.

Locally known as 'Les Marnes de Saint-Doulchard', the Terres Blanches terroir is a Pinot Noir blessing as it thrives in the deep clays marls. The marls and clay provide a regular water supply from the spring up to the harvest season.



Grape-variety : 100% Pinot Noir

Age of the vines : 15 to 20 years



Soil : Terres Blanches

Yield : 55 to 65 hl/ha

Production surface : 1,5 ha



Vinification : The grapes are hand-picked at their optimal maturity and vinified in small vats. Cold-soaked maceration is done for a week before the fermentation starts. The alcoholic fermentation last for about 7 days after. The 'Terres Blanches' terroir raises the Menetou-Salon Rouge to the rank of Loire Premier Cru!

Alcohol content : 12,5 %

Total acidity : 4.5 g/l



Tasting notes : **Color :** Ruby color
Nose - Palate : Supple and aromatic, full of ripe cherries and plums. Beautifully rich on the palate, with a candied fruit finish.

Serving temperature : 10 to 12 °C.



Food Pairings : Crispy duck pancakes, grilled quail, pulled or char siu pork, seared salmon and tuna. Barbecues. Roast or other cooked beetroot dishes.

Ageing potential : 4 - 6 years

