FAMILLE
GODON
VIGNERONS

MENETOU SALON

TERROIR

Clay-Limestone soil.

VARIETALS

Sauvignon Blanc.

WINEMAKING

Delicate pressing of the grapes then the juice is settled. The alcoholic fermentation starts naturally under temperature control. The wine is aged on fine lees for 9 to 12 months.

FOOD PAIRING

With poultry in white sauce, pizza, pasta or a tomato base pie.

SERVICE TIPS

8-10°, keep between 2 and 5 years.

Our Menetou-Salon blanc opens on a very intense nose with notes of citrus and exotic fruits. On the palate, the attack is ample with a nice freshness on a very aromatic finish.