

Grapes

100% Sauvignon Blanc

Region/Appellation

Menetou-Salon

Alcohol by volume 12.50%

Residual Sugar less than 2 g/l

pH 3.2-3.4

Total Acidity 4.7-5.4 g/l

Tasting Guide

1 2 3 4 5 6

Dry Medium

Sweet

Tasting note printed 24/11/2024

Menetou-Salon Les Thureaux 2022 6x75cl

Winemaker Notes

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

Vineyard

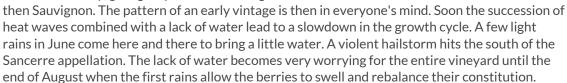
The vineyard is situated near Bourges, South of Sancerre, on gentle slopes. The soil is composed of clay and limestone overlaying Kimmeridgian marls. All vineyard processes are carried out in an environmentally-friendly manner, adapted for each terroir.

Winemaking

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

Vintage

A rather mild winter with a few light frosts augured for an early bud break. Fortunately, it took place just after the first week of April when black frosts had severely hit the vineyard. Favored by mild temperatures in May and water reserves, there was then a rapid growth of the branches requiring increased work in the vineyard. The first wave of heat sets in at the end of May, giving way to the flowering of Pinot and



Food match

Grilled and Roasted White Meats

Perfect as an aperitif or with seafood.

