

MENETOU SALON ROUGE

Our estate

The estate's history began around the 17th century.

Claude and Laurent took over their father Roger Champault in 1996, and they are now running this family business.

They also modernized the viticultural and winegrowing facilities by using thermoregulated stainless steel tanks in the cellar. Claude and Laurent are now the two owners of this beautiful inheritance.

Planted on slopes with renowned aspects and terroirs, the estate stretches over 20 hectares.

Thanks to their efforts and to the quality of their wines, the cuvée white Sancerre « Les Pierris » 2008 was granted the great honor to be served at the wedding of the Princess Victoria of Sweden in June 2010.

- Type : independant wine grower
- Region: Loire Valley
- Grapes varieties : Pinot noir (red wines), Sauvignon (white wines)
- Appellation: Sancerre - Menetou-Salon
- Method : Traditional
- Certification: HVE

Desrciption

Grape varieties : 100% Pinot noir

Age of the vine : 30 years

Soil: clayey limestone giving suppleness and complexity.

Winemaking: Grapes are totally destemmed with a maceration of 8 to 10 days giving a fruity wine. The maturing is made 100% in vats.

Packaging: cases of 6 or 12 bottles

Corking: cork

Alcohol : 13.5%/vol

Sugar : 0g/l

Total Acidity : 3g/l

Tasting notes : this wine presents a well colored robe. Its expressive bouquet reveals aromas of red fruits (raspberry, blackberry). Tannins are supple and greedy.

Food pairing : cooked meats, grilled meats, cheeses, wine strawberries.

Ideal serving temperature : 14-15°C

Cellar potential : 4 years on average, to preserve red fruits aromas and Pinot noir flavour



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