PICARD
— Jean-Paul —

Menetou-Salon Blanc
Le Pré-Long

The vine

Grape variety: 100% Sauvignon Blanc.
Average age of the vines: 15 years.

The terroir

Clay-limestone soil.

Cultivation practices

Grass cover.
Disbudding, leaf removal.
Manual harvesting.

Winemaking

Pneumatic pressing and cold settling.
Aging on fine lees for a minimum of 3 to 4 months, followed by fining and filtration prior to bottling.

The tasting

Pale gold in color.
Nose: highly aromatic, with notes of exotic fruits and intense citrus.
Palate: a dry wine with a surprising sense of balance.

This wine comes from our vineyard plot in Morogues—located 20 km from Sancerre—which ranks among the finest terroirs in the appellation.

Pairs well with: fish, crustaceans, shellfish, aperitifs, and cheeses.

Serve at: 8–10°C (46–50°F)
Aging potential: 3–4 years

We craft our white Menetou-Salon, « Le Pré-Long, » with meticulous care.
You will appreciate its bouquet and finesse—a true testament to our time-honored expertise.

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