



Menetou-Salon Rosé Le Pré-Long

The vine

Grape variety: 100% Pinot Noir.
Average age of the vines: 20 years.

The terroir

Clay-limestone soil consisting primarily of white earth.

Cultivation practices

Full grass cover across the plot.
Disbudding, removal of double shoots, manual leaf thinning, and green harvesting, depending on the year.
Hand-harvesting with sorting in the vineyard.

Winemaking

Partial destemming of the grapes, followed by maceration under an inert atmosphere for a maximum of 24 hours.
Long, gentle pressing to preserve aromas.
Cold settling (débourage), followed by alcoholic fermentation.
Aging on fine lees for 2 to 3 months.
Filtration prior to bottling.

The tasting

Salmon-pink color with a lovely sheen.
Nose: red fruits.
On the palate: a dry, fruity wine with a pleasant tension, characteristic of the Loire Valley.
A perfect summer wine—ideal for enjoying on a terrace, paired with salads, charcuterie, or barbecue, or simply served as an apéritif.
Serve at: 8–10°C (46–50°F).
Aging potential: 2–3 years.
The estate has mastered the craft of producing this rosé, which has earned an excellent reputation.

