



Menetou-Salon Rouge Le Pré-Long

The vine

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

The terroir

Clay-limestone soil.

Cultivation practices

Cover cropping.
Disbudding, leaf removal, and green harvesting, depending on the year.
Hand-harvesting with sorting in the vineyard.

Winemaking

A combination of whole-cluster and destemmed grapes.
Cold pre-fermentation maceration for a minimum of 5 days.
Alcoholic fermentation.
Pump-overs and punch-downs carried out based on daily tastings.
Malolactic fermentation in vats.
Aged for at least 1 year, lightly filtered, bottled, and then matured for an additional 12 months in our cellars.

The tasting

Appearance: A fairly deep ruby-red color.
Nose: Red fruits (cherry and blueberry).
Palate: Fleshy and direct, with a beautifully balanced finish and lingering fruit notes.
Pairs well with: Game, white meats, cheeses, etc.

Serve at: 12–14°C (54–57°F)
Aging potential: 7–8 years.

We craft our Menetou-Salon red, « Le Pré-Long, » with the same level of rigor. This wine embodies the quintessential style of Pinot Noir from this appellation. Light, supple, and fruity, it is an excellent companion throughout a meal.

