

# Dom Jean Marie Reverdy Menetou-Salon Blanc

## THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Menetou-Salon

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: This wine is aged in temperature-controlled stainless steel vats for between 4 and 6 months on its fine lees.

AGING: In stainless steel vats for 4-6 months on fine lees

## THE STORY

Our wine estate located in Sancerre and Verdigny in Cher (18) extends over a mosaic of 80 plots, planted with 85% Sauvignon Blanc and 15% Pinot Noir.

Discover the finesse and diversity of our vintages, certified High Environmental Value. Placed between authenticity and modernity, this philosophy of sustainable cultivation leads the estate every day towards sustainable viticulture that is more respectful of the environment.

Established on soils of "Terres Blanches" marl, "Caillottes" limestone and flint, our estate offers several appellations, among the most renowned of our terroir:

- Sancerre, mineral and fruity, in its red, white and rosé versions.
- The Menetou-Salon Blanc, tender and fruity.
- Pouilly-Fumé Blanc, floral and mineral

## THE ADJECTIVES

OVERALL: Fresh & complex

AROMAS / FLAVORS: Passionfruit, citrus, lychee, guava

MOUTHFEEL: Round & juicy

## THE SELLING POINTS

The vines flourish on a unique terroir of Terres Blanches

SUSTAINABILITY: Certified Sustainable

PAIRINGS: As an aperitif, or with salmon tartare, or poultry with sauce

