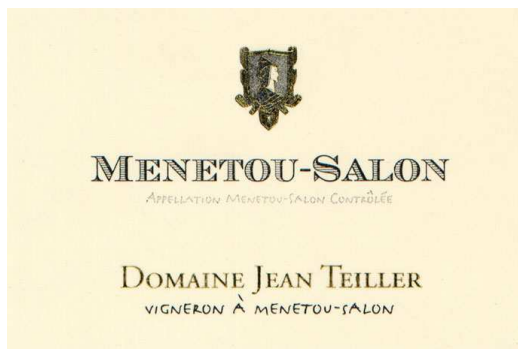




**DOMAINE JEAN TEILLER**  
VIGNERON À MENETOU-SALON

## MENETOU-SALON RED



**LABEL :**

**AREA OF THE PLOT :** 5 hectares of which 2 are formed of the "Clos des Treilles" a parcel planted over 45 years ago

**VARIETAL :** Pinot Noir

**SOIL :** Argilo- Calcareous of great depth

**ELEVATION :** On the slopes of hillsides in the villages of Menetou-Salon, Parassy, Aubinges and Vignoux-sous-les-Aix

**VINIFICATION :** Grapes picked by hand at the moment of optimal maturity at the end of September/beginning of October. Rigorous selection process during which the stalks are removed. The pre-fermentation maceration is carried out at a low temperature over 4 to 6 days. Several processes involving "remontages", "pigeages" and "délestages". Alcoholic fermentation involving indigenous yeasts at maceration for between 15 to 20 days. Separation of wine and the residual marc without pumping. Malolactic fermentation without the addition of bacteria. Aging for at least 6 months (95% in steel vats, 5% in wooden casks) to maintain the finesse and aromas of the Pinot Noir. Bottled by us in our cellar on the estate.

### **TASTING NOTES AND FOOD PAIRING SUGGESTIONS:**

Gleaming, cherry red in colour.

Rich on the nose with very fruity hints - of small red fruit such as strawberries, blackberries and Morello cherries but also of spices.

On the palate, the first sensations are soft and fleshy revealing blackcurrant and other red fruit.

As a whole, the wine is well-structured with fine tannins leaving a long-lasting taste in the mouth.

Suggested pairings include roasted and grilled meat, game, dark-fleshed fish and cheese.

Optimal serving temperature: around 16°C

Aging potential: 3-5 years