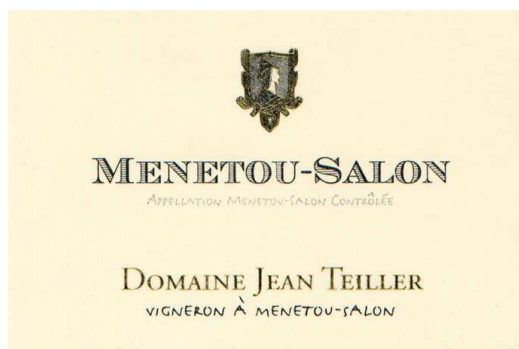




DOMAINE JEAN TEILLER
VIGNERON À MENETOU-SALON

MENETOU-SALON WHITE



LABEL :

AREA OF THE PLOT : 9 hectares, 3.5 of which are composed of vines of over 20 years in age

VARIETAL : Sauvignon Blanc

SOIL : Argilo- Calcareous soil which is shallow for the most part

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

VINIFICATION : Grapes harvested at the moment of optimal maturity towards the end of September/beginning of October. The stalks are removed and the press filled using a rolling belt. The pressing process is pneumatic, carried out slowly and gently. The settling process takes place statically and at a low temperature. The fermentation process is carried out in temperature controlled tanks for around 8 to 10 weeks. The wine is aged 95% in stainless steel vats, 5% in oak barrels. Bottled by us in our cellars beginning in the month of March following the year of harvest.

TASTING NOTES AND FOOD PAIRING SUGGESTIONS:

Golden yellow in colour with green tints.

Assertive on the nose with hints of citrus, peach and white flowers.

When swirled the bouquet further reveals its aromatic potential and complexity.

The initial taste is crisp and full, soft yet well balanced thanks to its acidity.

Notes of white flowers compliment the fruit aromas found on the nose.

Fine length and good aftertaste.

Wonderfully accompanies fish, shellfish, poultry and white meat as well as goats' cheese but works equally well as an aperitif.

Optimal serving temperature: around 12°C

Aging potential: 5 years