



DOMAINE JEAN TEILLER  
VIGNERON À MENETOU-SALON

## MENETOU-SALON « RENCONTRE » RED



**LABEL :**

**AREA OF THE PLOT :** "La Montaloise" planted at the end of the 1970s  
"Les Treilles" planted in the 1960s  
A selection of the finest vines in both parcels

**VARIETAL :** Pinot Noir

**SOIL :** Argilo- Calcareous

**ELEVATION :** In the middle of a hillside in the village of Parassy

**VINIFICATION :** Grapes picked by hand at the end of September/beginning of October at the moment of optimal ripeness.  
Rigorous selection process during which the stalks are removed.  
The pre-fermentation maceration is carried out at a low temperature.  
Several processes involving "remontages", "pigeages" and "délestages".  
Alcoholic fermentation involving indigenous yeasts.  
Fermentation in the tank for between 3 to 4 weeks.  
Separation of wine and the residual marc without pumping.  
Malolactic fermentation without the addition of bacteria.  
Aging for 12 months in wooden casks followed by several months in stainless steel vats.  
Bottled by us on site in our cellar.

### TASTING NOTES AND FOOD PAIRING SUGGESTIONS:

Limpid, brilliant and of a dark ruby colour.

A nose of small dark berries and red fruit, when swirled and aerated in the glass, spicy and peppery notes are unveiled.

On the palate, the first taste is elegant and rich, becoming fuller still thanks to the silky, well-structured tannins.

The aging in wooden casks of 3 - 4 wines allows the tannins to soften and to give an excellent length of taste.

Rencontre goes very well with roasted meat, game and cheese.

Optimal serving temperature: around 16°C

Aging potential: 5 years minimum

You may wish to open the bottle half an hour before serving