



DOMAINE JEAN TEILLER
VIGNERON À MENETOU-SALON

MENETOU-SALON « MADEMOISELLE T » WHITE



LABEL :

AREA OF THE PLOT : 1.5 hectares from the "Berton-Moreau" parcel comprising vines planted in 1984

VARIETAL : Sauvignon Blanc

SOIL : Argilo-Calcareous which is very stony

ELEVATION : South-east facing slopes on hillsides in the village of Parassy

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 6 to 8 weeks. The wine is aged in stainless steel vats over fine lees and stirred periodically. Bottled by us in our cellars beginning in the month of March following the year of harvest.

TASTING NOTES AND FOOD PAIRING SUGGESTIONS:

A different take on Menetou-Salon white!

Gleaming, limpid golden-yellow colour.

The bouquet is one of minerality revealing, when swirled, notes of citrus and white flowers.

The initial taste is crisp and full in the mouth - aromatic, deep and intense - a blend of finesse, elegance and great persistence of taste.

Mademoiselle T may be enjoyed as an aperitif, with fish and scallops, white meats and even foie gras (after the wine has been cellared for several years).

Optimal serving temperature: around 12°C

Aging potential: 5 years

You may wish to open the bottle ½ an hour before serving.