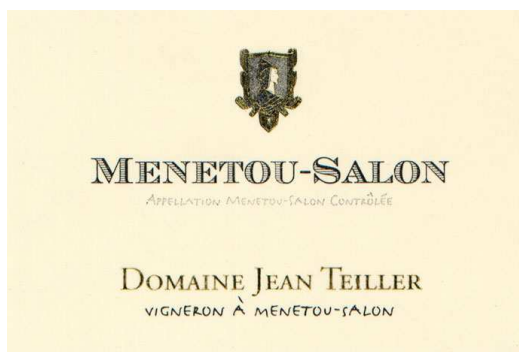




**DOMAINE JEAN TEILLER**  
VIGNERON À MENETOU-SALON

## MENETOU-SALON ROSÉ



**LABEL :**

**AREA OF THE PLOT :** 1 hectare

**VARIETAL :** Pinot Noir

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

**ELEVATION :** On the slopes of hillsides in the villages of Menetou-Salon and Aubinges

**VINIFICATION :** Grapes harvested at the moment of optimal maturity at the end of September/beginning of October. The stalks are removed and the press filled using a rolling belt. The pressing process is carried out slowly and gently via a pneumatic press. The settling process takes place statically and at low temperature. The fermentation process is carried out in temperature-controlled tanks for around 3 to 4 weeks. The wine is allowed to age for between 4 and 5 months. Bottled by us in our cellars at the beginning of the following year.

### TASTING NOTES AND FOOD PAIRING SUGGESTIONS:

Attractive to the eye - of a salmon-pink colour.  
Fruity on the nose with hints of citrus fruit, yellow-fleshed peaches and strawberries. The initial taste is soft and crisp dominated by red fruit (strawberries, blackcurrants). This is followed by an evolution of fullness on the palate thanks to the fine balance of sugar and acidity and the final sensation is one of good length in the mouth. Perfect as an aperitif yet fabulous also with pâtés, grilled meat and fish and spicy Asian and other exotic dishes.

Optimal serving temperature: 11°C

Aging potential: 2 years