

Menetou-Salon, Domaine de Chatenoy, Isabelle et Pierre Clement

2024



Region

This beautiful region is situated 200Km south of Paris and extends west along the high reaches of the Loire River. This is a cold climate region making top quality wines from Sauvignon Blanc and Pinot Noir and includes the following famous villages; Sancerre, Pouilly Sur Loire, Quincy and Menetou-Salon. The soils have a high percentage of flint and limestone, and this results in crisp, aromatic whites and perfumed, elegant rose and reds. Littered with artisan producers, the best single Domaine wines are made in small quantities and are of top quality.

Producer

For more than four centuries, the Clément family has been at the heart of wine in Menetou Salon, founded in 1560 and continues today thanks to Anne and Pierre-Alexandre who took over from their parents. Tradition and modern practices are combined to reveal all the finesse of the clay-limestone terroirs of the Domaine de Châtenoy in Menetou-Salon and the `caillottes` terroirs of the Domaine du Clos Saint Martin in Sancerre. They are committed to sustainability using viticulture that respects the vine, the soil and the ecosystem. The estates are now organic certified and farm according to biodynamic principles. The vines at the Châtenoy estate are old and reflect the care the family have invested in them, offering consistency in the quality of the wines produced.

Tasting Notes

The average age of these vines is up to 40 years, and are grown on Kimmeridgian marls. All selected plots are hand harvested. Spontaneous fermentations take place in steel with a focus on showing terroir. The wine matures on fine lees for 6 months which gives a texture to the body. Flavours and aromas of ripe lemons and passion fruit, with a distinct mineral character. This is a delicate Menetou Salon with an elegant, refreshing acidity and length on the finish.

Food

A marvellous pairing for white fish like halibut and cod, or served with shellfish.

Technical Information

Country	France
Region	Central Vineyards
Grape(s)	Sauvignon Blanc (100%)
Type	White
Style	Aromatic
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Bone dry
Alcohol Content	13%
Closure Style	Cork
Organic/Biodynamic	Organic certified
Allergens	Milk: No Egg: No
Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes



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