

DOMAINE LES CHEZEAUX

Menetou-Salon

The Cherrier family has been a trusted name in the Loire Valley since the late 1800s. In the village of Chaudoux, the family's home just north of the village of Sancerre proper, Sauvignon Blanc is equally in its element: soils are a refined mix of flint and chalk, a terroir marriage that makes the best Sancerre so vibrant. Today it is Pierre Cherrier's sons, François and Jean-Marie, who have taken winemaking at this generations-deep estate to a whole new level, with terroir-true wines that are stunning values for their high quality. This winemaking duo let their curiosity take them to neighboring appellation Menetou-Salon, where Sauvignon Blanc delivers more intense flavors with a lighter, more refined texture.

WINERY: Domaine Pierre Cherrier et Fils (working as Domaine Les Chezeaux)

WINEMAKERS: François and Jean-Marie Cherrier (brothers)

ESTABLISHED: 1927

REGION: FRANCE • Loire Valley • Chaudoux

APPELLATION: Menetou-Salon AOC

BLEND: 100% Sauvignon Blanc

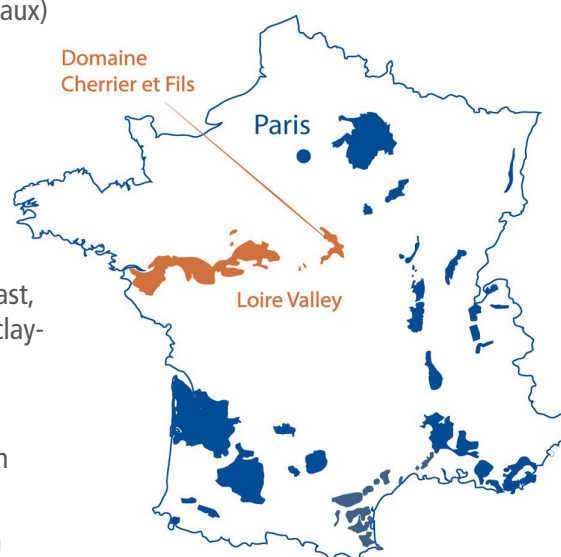
VINEYARDS: A selection of fruit from 10 separate parcels, facing southeast, in the appellation of Menetou-Salon, west of Sancerre. Soils are mostly clay-based, with some limestone.

AGE OF VINES: 20-30 years

WINEMAKING: Hand-harvested. Destemmed and pressed; fermented on indigenous yeasts in tank. Aged in tank on fine lees.

TASTING IMPRESSIONS: Aromas of green apple, crushed stones, lemon and lime, herbs. Fine, racy, light-bodied; refined. Flavors of lemon zest, sea salt, tangerine pith.

PAIRING SUGGESTIONS: As an aperitif; with regional goat's cheese; air-dried saucisson; fresh spring vegetables



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