

PULSATION

TERROIR VIBRANT

MENETOU - SALON

Vintage: 2023.

Grape variety: Sauvignon Blanc 100%.

Soil: clay limestone soil.

Vinification: the grapes are picked in the morning to preserve their freshness. After pressing and cold static settling, the must ferments in temperature-controlled stainless-steel vats. The wine is then aged on its fine lees, with regular *bâtonnage* (stirring of the lees), for 5 to 6 months, before bottling.

Tasting notes: pale gold hue flecked with green tints. The thiolate nose offers up notes of citrus and boxwood. The palate is lively and elegant, with citrus aromas (lemon, grapefruit) and a fresh, lingering finish.

Food & wine pairings: this wine is the perfect accompaniment to asparagus flan, goat cheese salad, cod accras or *boudin blanc* (white pudding) *à la plancha*.

Serving Temperature: 10-12°C.

