

## CUVÉES APPELLATIONS

LES BELLES VIGNES  
SANCERRE BLANC AOP

LES BELLES VIGNES  
SANCERRE ROSÉ AOP

LES BELLES VIGNES  
SANCERRE ROUGE AOP

LES DEUX CAILLOUX  
POUILLY-FUMÉ AOP

CÔTES DE MOROGUES  
MENETOU-SALON BLANC AOP

**CÔTES DE MOROGUES**  
MENETOU-SALON ROUGE AOP

LES SABLONS  
QUINCY AOC

LES MARNES  
POUILLY-SUR-LOIRE AOP

TOURAINÉ  
SAUVIGNON BLANC AOP



The Menetou-Salon appellation stretches on a narrow strip of hills starting west of Sancerre and going up to the north east of the Bourges city.

The appellation covers 560 hectares of 'Terres Blanches' terroir of south facing hills tucked between the Pays Fort plateau and the Loire river plain.

Menetou Salon enjoys a long lasting history and was mentioned by Jacques Coeur in 1450. The diversity of the Terres Blanches terroir endows a legitimate identity to the Sauvignon Blanc and Pinot Noir.

Grape variety Pinot Noir  
Serving temperature 14 to 16°C  
Ageing potential 3 to 5 years

Our Côtes de Morogues cuvée is a benchmark of the appellation. Born on the plateau and clay soil hills of the Morogues village, benefiting from various south and south-east exposures, the Pinot Noir and the Sauvignon Blanc thrives in this ideal environment.

### WINEMAKING & AGEING

Planted on numerous steep hills with varying sun exposures, our vineyard requires a great deal of attention to get its essence. At harvest time, the daily tasting of the berries in each vineyard enables us to precisely choose the ideal picking date. The grapes are cold-macerated in whole bunches for a week before the alcoholic fermentation starts. The Pinot Noir thrives in Menetou Salon!

### FOOD PAIRING

A refined balance of minerality and varietal flavors, our Côtes Morogues will compliment your veal cutlet with eggplant, chicken tagines or cheeses such as livarot or mimolette.

### TASTING NOTES

An eye catching ruby color with ripe cherry flavors opens your curiosity. The silky tannins supplement a structure that elegantly offers blackberry and cherry savors.