

Composition 100% Pinot Noir

Origin & Classification
Menetou-Salon, Loire Valley

Domaine de L'Ermitage Menetou-Salon, Rose

History of the Estate

The Domaine de l'Ermitage, nestled in the heart of the Menetou-Salon, combines modernism and tradition, for the sake of quality, and for the passion of wine. Bernard Clement was one of the founders of the Menetou-Salon appellation in 1959. His daughter, Laurence de la Farge, and her husband, Geraud, continued a legacy in winemaking, and in 2003, the family established Domaine de l'Ermitage. Today, their children, Antoine and Sophie, continue to run the estate.

Winemaking and Vinification

Clay and Kimmeridgian limestone vineyards covering 2.5 hectares.

Bunching, systematic and repeated tillage under and between rows, trimming, harvest in green, and partial leafing. Harvest done by hand. Slight maceration before cold fermentation. Winemaking under temperature control. Ageing in stainless steel vats on fine lees, and final assembly of all the harvest.

Tasting Notes & Food Pairing

A luminescent and transparent pink with pastel reflections. Pure and intense notes of fresh strawberry and white flowers. Fresh and harmonious on the palate, with strawberry, peach, and red fruit notes.

Appreciate chilled as an aperitif, with tapas, or a charcuterie plate, or before a barbecue.

Awards

Special Designations

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