

# **Composition 100% Pinot Noir**

Origin & Classification
Menetou-Salon, Loire Valley

# Domaine de L'Ermitage *Menetou-Salon, Rouge*

#### **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, 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 ruby color, with violet hues.

Intense nose of black cherry and prunes. Discrete, spicy notes of black pepper.

Intense concentration of cherry and licorice aromas, creating a beautiful envelope supported by the elegance and the finesse of the Pinot Noir. The finish is fresh and enrobed on tasty tannins. Great with grilled meats and cheeses, and dishes in sauce, or serve slightly chilled with fish.

**Awards** 

**Special Designations** 

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