



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

### 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

Kimmeridgian limestone vineyards covering 6.5 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.

### Composition

100% Sauvignon Blanc

### Origin & Classification

Menetou-Salon, Loire Valley

### Tasting Notes & Food Pairing

Pale gold with green hues.

Open nose, with citrus notes of lemon and grapefruit, enhancing delicate floral notes of linden and mimosa. Faint spicy notes of white pepper.

On the palate, the wine is supple & round. A balance of freshness, finesse, and elegance. Lemon accents mixed with exotic fruits like mango & passion fruit. A fresh and coated finish with good length.

Consume chilled as an aperitif, or with seafood, white meats, or goat cheese.

### Awards

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### Special Designations

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**The Wine Source Inc.**

14415 South Main Street, Gardena, CA 90248  
www.thewinesourceinc.com | (310)-516-6799