

# Xavier Flouret™

## Rouge Noir 2014

WINEMAKER	Pierre Clément
WINERY NAME	Domaine de Châtenoy
APPELLATION	Menetou-Salon
COUNTRY	France
GRAPE VARIETAL	Pinot Noir



### HISTORY

In 1560, Sébastien Clément was recognized as a respected winemaker of Menetou-Salon and in 1709 the family settled at Domaine de Châtenoy. Since 1985, Isabelle and Pierre Clément, the 15th generation, steeped in this ancestral passion for wine, have guided Domaine de Châtenoy to its current standing.

### TERROIR

The soil is Kimmeridgian era clay and limestone with south to south west exposure to the sun. The region benefits from a moderate continental climate.

### VITICULTURE & VINIFICATION

The Domaine now holds 60 hectares of 30 to 50 year-old vines with a vine density of 8,000 vines per hectare that yield 45 Hl/hectare. The vines are harvested by hand and the entire harvest is vinified for 15 to 20 days by pumping over (remontage) and pushing down of the skins (pigeage). Spontaneous fermentation with local natural yeasts occurs in temperature-regulated stainless steel vats. Malolactic fermentation and maturation in oak casks for one year, before bottling in autumn.

### AGEING

One year in oak cask, one third new oak each year.

### VINTAGE

2014 experienced a winter that was not-so-cold and an inconsistent spring. Throughout the summer it was not very warm yet had a perfect Indian Summer in September and October which allows the vintage to be memorable. The grapes reached perfect ripeness.

### STYLE

Eye: Dark ruby color

Nose: Raspberry and vanilla

Palate: Specific earthiness. Marries red fruit with subtle oak flavors to end on a clean finish.

### FOOD PAIRING

Excellent with game, meaty fish like salmon and tuna and dishes with aromatic sauces. Perfect with roasted chicken!

### WHEN TO DRINK

Now and up to 5 years, all year long.

### TECHNICALS

Alcohol: 13%, Total acidity: 3.46 g/l, PH: 3.50, Residual sugar: 0 g/l

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