



Domaine La Gemière

"LA POINTE" MENETOU SALON

From the Loire Valley, this Menetou-Salon is a dry and light-bodied Sauvignon Blanc. A balanced palate with stone fruit aromas (peach) and a refreshing acidity. Pairs ideally with goat cheese, fish, and seafood, or it is very enjoyable by itself.

WINEMAKER

Sébastien Millet

APPELLATION

Menetou-Salon

REGION

Loire Valley, France

GRAPE VARIETAL

100% Sauvignon Blanc

TERROIR

The Millet family founded "La Gemière" in 1981 on the slopes of the Loire Valley. Since 2000, heirs Sébastien and Nicolas have carried on the tradition of working their 19-hectare vineyard with a profound respect for the terroir. The pebbly terrain called "La Caillote" is composed of clay, limestone, white soil, "Terres Blanches," and red earth, "Terres Rouges."

WINEMAKING

As soon as the grapes are harvested, they are pressed, and juices flow by gravity into tanks. Must is racked 48 hours later, then preserved at low temperatures for 4 to 7 days before fermentation. Thermo-regulated alcoholic fermentation. Lees aging 8-9 months.

TASTING NOTES

Pronounced aromas of gooseberry, fresh grass, and ripe quince. Crisp and refreshing on the palate, with notes of melon and citrus.

FOOD PAIRING

Perfect wine as an aperitif or paired with shellfish, salads, seafood, and mild cheeses.

ALCOHOL 13%



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