



## 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**

Sebastien 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%**