



domaine Pellé

morogues
menetou-salon



Photos : Calféine - Impression : pôle Graphique 02 48 69 72 00

Grape variety
Sauvignon blanc

Average age of the vine
25 years

Area
12 hectares

Density of plantation
7500 plants/hectare

Type of soil
Kimmeridgean marl

Vinification
• Pneumatic pressing
• Allowed to settle in a cold environment for 48 hours
• Fermentation between 14 °C and 18 °C for 4 to 8 weeks

Ageing
• In stainless steel vats on fine lees for 6 months

The purest expression of the terroir

A blend of 7 parcels from the highest slopes of the appellation. This location (cool yet sunny climate) and this soil (Kimmeridgean marl) give this wine a subtle, pure nose with aromas of white flowers and citrus fruits.

The taste is racy and crystalline, clear with a citrus fruit taste initially followed by a saline and mineral finish. Nothing overly exuberant: just clarity and precision.

Available in 375ml, 750ml and 1500ml

menetou-salon & sancerre

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