

FRAISEAU LECLERC ESTATE
WINE FROM THE CENTRE-LOIRE

White Wine

AOC MENETOU-SALON

Grape varieties (Cépages)

Sauvignon

The ESTATE (Le Domaine)

The FRAISEAU LECLERC Estate is situated in the Cher region, in the heart of the AOC Menetou-Salon, 20km north of Bourges.

The Estate's vineyards are spread over 9 hectares of appellation land, found in the villages of Menetou-Salon, Parassy, Pigny and Vignous-sous-les-Aix.

This Fraiseau Leclerc Estate was established in 1994, after the acquisition of family property.

Since this time, Viviane Fraiseau has done her utmost to achieve a high quality approach to her product, by investing in state-of-the-art machinery and new land, as well as researching and developing the most efficient ways to cultivate the vineyards and the ageing process in the cellar. Her son, Pierre-Emile joined the Estate in September 2018.

Harvesting (Vendange)

Technique : sorting and de-stemming the grapes.

Pressing: ensuring the grape quality.

Fermentation (vinification)

Must making in cold storage.

Fermentation in temperature-regulated vats.

Slow fermentation at low temperatures to control the rate of fermentation and to preserve a delicate aroma.

Ageing (Elevage)

Sediment is removed at the end of fermentation, just before bottling.

Bottling (mise en bouteille)

The wines are bottled from January.

Wine Tasting :

Colour : Clear with golden shades

Nose : Open-bodied with a citrus and floral bouquet.

Palate : A delicate harmony between this lively wine and the fruit contributes to the crispness of the wine.

Shelf-life : 2-3 years

Food/Wine Harmony

this wine is a perfect accompaniment to fish, seafood and foie gras (duck liver pâté).