

**FRAISEAU LECLERC ESTATE**  
**WINE FROM THE CENTRE-LOIRE**

Red Wine

AOC MENETOU-SALON

Grape varieties (Cépages)

Pinot Noir

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.

Fermentation (vinification)

Soaking the must for 8 to 10 days in an ambient environment between 25° and 30° degrees to facilitate fermentation.

Reassembling one or twice a day.

Pneumatic pressing: ensuring the quality of the grapes.

Ageing (Elevage)

Malolactic fermentation, at 100%.

Ageing in vats.

Filtration before the bottling process.

Bottling (mise en bouteille)

The wines are bottled from April.

Wine Tasting :

**Colour** : A wine with a deep and intense purple colour

**Nose** : It has a wide range of aromas, hints of floral and red berries.

**Palate** : Tannin is well present and very smooth. Full-bodied, harmonious and with a pleasant and fruity aftertaste.

Shelf-life : 4-5 years.

**Food/Wine Harmony**

This wine is a perfect accompaniment to white meat, fish and grilled meat.