

Tasting Notes by Corks and Screw Caps



Jean Max Roger Menetou-Salon 2018, France

ABV: 13%

Color: Pale medium lemon color.

Nose: Medium plus aromas of lemon and pineapple, and a bit of minerality.

Palate: Dry, light bodied, with piercing bright acidity. Moderate fruit flavors of peaches, pineapples, and lemons. Long, refreshing length where flavors and acidity linger on your palate. This wine is 100% Sauvignon Blanc.

Note: This is not New Zealand Sauvignon Blanc, appropriately, there will not be any aromas or flavors of grapefruit.

Food Pairings: Soft goat cheese, fish dishes of any kind, especially fried, or crustaceans (lobster with lemon/butter), green salads with vinaigrette dressings and/or dried fruits such as cranberries. Slightly spicy Asian or chicken-based Caribbean food, slightly spicy or salty Mexican food. Any chicken or lean pork loin where there is a dried fruit or lemon component, such as Chicken Francese or porkloin with mango chutney.

We paired this with our recipe of Crab Stuffed Tomatoes, which is available on our website.

Value: This wine's level of aromas, flavors and bright acidity, and a price tag of only approximately \$20, make this a **steal** of a wine!

Comments: Normally, I would not drink a Sauvignon Blanc from Manatou-Salon that is 5 years old like this one. It would be losing flavor and acidity now. However, this wine has proven to not only have held its own, but probably improved a bit with time, as evidenced by its complexity of fruit, and slightly deeper color.

MB Rating: 9.0 of 10.