

Domaine Franck Millet

The Franck MILLET estate benefits from the "savoir-faire" of three generations of winemakers. Our constant goal is to achieve the finest balance and greatest typicity for each and every vintage. Grapes and must are rigorously selected for optimal quality. Awards and medals won in wine competitions, as well as very positive reviews in the press, are a testament to the consistent quality of our wines.

We appreciate the loyalty and support of our customers.

MENETOU WHITE AOP

Grape variety : 100% Sauvignon

Pruning : Single Guyot.

Plants/hectares : 7,000.

Soil type : 50% clay-limestone and 50% Kimmeridgian marl.

Vinification : Static racking of the must.

Slow, low temperature alcoholic fermentation in thermoregulated stainless steel vats for 7 to 10 weeks.

No malolactic fermentation.

Stirring of the lees for 3 to 5 weeks.

Light filtration.

Alcoholic content : 12.5% Vol.

Residual sugar : < 2.5 g/L.

Acidité : 4.5 g/L.

Characteristics :

Pale yellow with silver tints.

Powerful nose, open very young. Very characteristic aroma of the Sauvignon grape variety: citrus fruits.

Pronounced citrus fruit with loads of freshness and good acidity giving the wine lovely length on the palate.

Cellaring : May be cellar-aged for 3-5 years.

Serving temperature : Serve at 10-12°C (54°F)

Recommendations : Perfect as an aperitif, ideal to accompany fish, shellfish and white pasta cheeses.

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