

Menetou-Salon, Morogues Blanc, Domaine Henry Pellé

Loire Valley, France



Product code	DP03ZZWC
Grapes	Sauvignon Blanc
Country	FRANCE
ABV%	13
Case Size	12
Closure Style	Cork
Producer	Domaine Henry Pellé
Vintage	2019



Vegan



Vegetarian



Producer

Paul-Henry Pellé, the fourth generation of the Pellé family, today farms a 40 hectare estate around the village of Morogues in the heart of Menetou-Salon. Both grape growers and until the early 1990s, grapevine nursery owners, the family have developed their vineyard holdings across the kimmeridgian soils of this hilly region since the start of the 19th century. The land is farmed organically with 1/3rd of their plots planted with Pinot Noir and the rest with Sauvignon Blanc. The whites are fermented and aged in both tank and barrel, depending on the cuvée, whilst the reds are made in tank and wooden fermenters with further maturation in the latter.

Tasting Notes

A blend of different parcels from the Morogues commune gives the wine a beautiful complexity and richness. White flowers on the nose carry on to the palate. Lovely citric edge gives good balance and length.

Viticulture

The estate's vineyards are situated at around 300 metres altitude in the commune of Menetou-Salon and up to 350 metres altitude in the hills of Morogues. The grapes for this wine come from 3 areas situated on Kimmeridgian and hard limestone and the vineyard areas cover a total of 5 hectares with a density of 7,500 vines per hectare. The parcels are grown without the use of weed killers or pesticides and the soils are ploughed (winter ploughing and hoeing during the growing season). The region enjoys a continental climate. Composts, produced at the estate are applied from time to time, in response to any decreases in vigour or soil nutrition. Harvesting on the estate is done by hand.

Winemaking

Aged in stainless steel vats on fine lees for 6 months.