

# Lauverjat Menetou-Salon

## THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Menetou-Salon

WINEMAKING: Fermented and aged in stainless steel.

ALCOHOL BY VOLUME: 12.5%

ANNUAL PRODUCTION: 400 cases

## THE STORY

The Lauverjat family has been growing grapes in Sancerre for generations in the tiny village of Sury-en-Vaux.

Husband-and-wife team Christian and Karine have 12-hectares of vines in Sancerre and Pouilly-Fume. They have made improvements over the years, including a transition to sustainable viticulture. They favor working the soil and use a seaweed to combat disease, reducing chemical intervention. They grow grass in the rows to prevent erosion. Several years ago, they invested in a new clay filtration system that allows them to very gently filter the wines without stripping them of their character. The wines from Lauverjat undoubtedly represent some of the best values to be had from the appellation.

## THE ADJECTIVES

OVERALL: Lovely Loire Valley Sauvignon Blanc

AROMAS / FLAVORS: Lemon zest & wild flowers with fresh cut grass over chalky minerality

MOUTHFEEL: Focused & tightly-knit

## THE SELLING POINTS

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Linguine with Clams & Tomatoes,  
Asian-Style Chicken Salad

