

LA TOUR SAINT MARTIN

Menetou Salon Morogues

THE ESTATE

The wines of the central Loire are dominated by the juggernaut appellations of Sancerre and to a slightly lesser degree, Pouilly-Fumé. At the far southern edge of the vast deposit of Kimmeridgian limestone and situated just southwest of Sancerre, Menetou-Salon is often viewed as a satellite or country cousin to its neighbor. Standing in these vineyards, situated on gentle slopes that stretch from Humbligny to Pigny, you would be hard-pressed to identify what makes these terroirs different from Sancerre. So generally well-accepted is this assessment, that many renown domaines in Sancerre also tend vines of Sauvignon Blanc and Pinot Noir in Menetou-Salon.



And if anyone could be a better ambassador in defining Menetou-Salon and placing it firmly on the map other than Bertrand Minchin, we've yet to meet them. To describe Bertrand as irreplaceable is an understatement. Whether it is conducting other vignerons in various singalongs and chants, or in crafting minutely detailed renditions of his terroirs, Bertrand is a natural and gregarious leader. Bertrand was born in the province of Berry where his family grew cereal crops and tended orchards in the tiny hamlet of Crosses. His passion for wine started in his youth and after returning home after he completed his studies in 1987 he restored and replanted the vineyards his grandfather had planted – Sauvignon Blanc in the village of Morogues and scattered, south-facing plots of Pinot Noir on the slopes that stretch from Sancerre to the outskirts of Bourges. These vines and his family's traditional farmstead became La Tour Saint Martin in 1994 with the construction of a winery and his first vintage of Menetou-Salon. La Tour Saint Martin is currently 17 hectares in size with 10 hectares of Sauvignon Blanc and 7 of Pinot Noir.

THE DETAILS

With its classic terres blanches soils, Morogues is one of the village-based crus of Menetou Salon and where Bertrand Minchin grows the majority of his Sauvignon Blanc. This cuvée is fermented and aged in tank to showcase the crystalline, precise but ripe fruit character of this village's terroir.

COUNTRY

France

APPELLATION

Menetou Salon

ELEVATION

240 meters

VARIETIES

Sauvignon Blanc

SOIL

Kimmeridgian clay limestone
(terres blanches)

VINE AGE

20 years old

FARMING

Sustainable

FERMENTATION

Whole cluster pressing, fermentation in stainless steel tanks

AGING

10 months in tank on the fine lees

FOR THE RECORD

Its pale, golden color opens up to a rich and complex nose of grapefruit, lemon, white fruit and mineral notes. The palate is fresh with mineral and fruity flavors typical of the Morogues terroir. – Le Figaro.fr

