

Xavier Flouret™

Rouge Noir 2008



WINEMAKER
WINERY NAME
APPELLATION
COUNTRY
GRAPE VARIETAL

Pierre Clément
Domaine de Chatenoy
Menetou-Salon
France
Pinot Noir



HISTORY

In 1560, Sébastien Clément is recognized as a respected winemaker of Menetou-Salon and in 1709 the family settles at Domaine de Châtenoy. Since 1985, Isabelle and Pierre Clément, the 15th generation, steeped in this ancestral passion for wine, have guided Domaine de Châtenoy to its current standing

TERROIR

The soil is Kimmeridgian era clay and limestone with south to south west exposure to the sun. The region benefits from a moderate continental climate.

VITICULTURE & VINIFICATION

The Domaine now holds 60 hectares of 30 to 50 year-old vines with a vine density of 8,000 vines per hectare that yield 45 Hl / hectare. The vines are harvested by hand and the entire harvest is vinified for 15 to 20 days by pumping over (remontage) and pushing down of the skins (pigeage). Spontaneous fermentation with local natural yeasts occurs in temperature-regulated stainless steel vats. Malolactic fermentation and maturation in oak casks for one year, before bottling in autumn.

AGEING

One year in oak cask, one third new oak each year.

VINTAGE

The 2008 vintage shows a great balance with good acidity which promises a nice ageing potential. Favorable conditions in fall led to a perfect maturity of the grapes and a good concentration of the tannins.

STYLE

Eye: Dark ruby color.

Nose: Raspberry and vanilla.

Palate: Specific earthiness. Marries red fruit with subtle oak flavors to end on a clean finish.

FOOD PAIRING

Excellent with game, meaty fish like salmon and tuna and dishes with aromatic sauces. Perfect with roasted chicken!

WHEN TO DRINK

Now and up to 5 years, all year long.

TECHNICALS

Alcohol: 13%, Total acidity: 3.8 g/l, PH: 3.37, Residual sugar: 0 g/l