



## Menetou-Salon 2021

A pale gold color with green reflections. Aromas of white flowers and exotic fruits on the nose. The mouth elegant with white-fruit acidity and a lingering finish. Menetou-Salon pairs well with creamy brie, fresh goat cheese, and nutty alpine cheeses. Serve with roasted poultry, pork, seafood, and mixed salads with vinaigrette dressing.



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