

# domaine Pellé

## les cris menetou-salon



**Grape variety**  
Pinot noir

**The year of planting**  
1967 (the oldest)

**Area**  
5 hectares

**Density of plantation**  
7500 plants/hectare

**Type of soil**  
Clay and limestone: Kimmeridgian marl for the lower part and Portlandian for the upper part

**Vinification**

- Wooden conical vats in 50 hl and 80 hl
- Fermentation with native yeast
- Fermentation on the skins for 3 to 4 weeks
- Direct blending of both free-run wine and press wine

**Ageing**

- 50% in wooden vats - 50% in 400 l oak barrels during about 11 months

### At the table

Les Cris parcel dominates our estate. Situated above the wine cellars, it is devoted entirely to Pinot Noir. The first vines were planted by Henry Pellé in 1967. Exposure is from east to west which provides differing grape maturities over the course of one week of harvesting. Les Cris offers us a beautifully dense Pinot Noir that is always well-built with the tannin framework mixing marvellously with both fruit and freshness. A great wine for mealtimes.

*Available in 375 ml, 750 ml and 1500 ml*

menetou-salon & sancerre

18220 morogues - france

tél. +33 (0)2 48 64 42 48 - fax +33 (0)2 48 64 36 88

[www.domainepelle.com](http://www.domainepelle.com)