

Joseph De Maistre Menetou-Salon "Bénédictins" dry white 2023



Product price:

€102.00

Product features:

Area: LOIRE

Winemaker: Joseph de Maistre (MENETOU-SALON)

Vintage: 2023

Appellation: Menetou-Salon

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: sauvignon

Alcool: 13



Product short description:

2*/3 in the Guide Hachette 2026: "A fine nose, full of nuances (white flowers, candied lemon, aniseed note), introduces a lovely mouthfeel, round, flavorful, slightly sparkling, and of exemplary aromatic freshness. It finishes on a salty and mouthwatering note that calls for seafood. A fine ambassador of the appellation."

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PRESENTATION OF THE DOMAINE JOSEPH DE MAISTRE
+ ALL HIS OTHER CUVÉES IN STOCK

Comments on this

Joseph de Maistre Prieuré de Saint-Céols Menetou-Salon "Bénédictins" dry white 2023:

Hachette Wine Guide 2026 (Sept. 2025):2*/3 (remarkable wine). *A fine nose, full of nuances (white flowers, candied lemon, aniseed note), introduces a very lovely palate, round, flavorful, slightly sparkling, and with exemplary aromatic freshness. It finishes on a saline and mouthwatering note that calls for seafood. A fine ambassador of the appellation.*

Joseph de Maistre: The Winemaker: *Pierre Jacolin created this vineyard from scratch in 1986. He has developed it since then, both in size and reputation (13 hectares today). The winery is housed in the buildings of a former Benedictine priory dependent on the abbey of La Charité-sur-Loire. In 2020, Joseph and Marie de Maistre, also owners of the Domaine Of Reully, took over and converted the domaine Organic.*

Technical sheet written by the domaine You are trained on data up to October 2023

GRAPE VARIETY AND TERROIR:

100% Sauvignon

Kimmeridgian clay-limestone type

VINEYARD:

Located in the villages of Morogues, Humbligny, and Saint-Céols, our 13 hectares of vineyards are planted with two-thirds Sauvignon and one-third Pinot Noir

The inter-row remains grassed during the vine's dormant phase and is entirely hoed when vegetation resumes, in order to limit fertilizer inputs and promote soil aeration. No chemical herbicides have been used on the domaine For 15 years.

VINIFICATION:

Low-pressure pneumatic pressurization.

Long fermentations in temperature-controlled stainless steel tanks.

Aging on fine lees for 12 months.

Light filtration before bottling.

TASTING:

Eye: White gold dress, silver reflections.

Nose:The initial nose opens with floral aromas dominated by notes of dried flowers, peonies, and rose petals, continuing with a background freshness reminiscent of citrus peels and mandarin.

Upon airing, smokier and roasted nuances are revealed, accompanied by a spicy and peppery touch, with a background marked by notes of watermelon, pistachio, and nuts.

Mouth: The attack is fresh, followed by a nice acidic framework and a fluid texture. Notes of citrus,

yellow fruits, and dried apricot bring a gourmet and ripe aspect. The finish is rounder and more enveloping, revealing a subtle aniseed and fresh touch.

Tasting temperature: 8 to 10°C

Number of years of storage: 5 years

Alcohol: 13% ABV (Alcohol By Volume)

To savor:As an appetizer, seafood, fish, shellfish, or simply with a strong cheese

If you like the wines of Joseph de Maistre, you might certainly appreciate those of [Domaine Berthier](#)