



KERMIT LYNCH WINE MERCHANT

PRIEURÉ DE SAINT-CÉOLS

Country: France

Region: Loire

Appellation(s): Menetou-Salon

Producer: Joseph de Maistre

Founded: 1990

Annual Production: 7,500 cases

Farming: Organic (certified)



Located just to the southwest of Sancerre, Menetou-Salon is home to over 600 hectares of gently sloping vineyards planted to Sauvignon Blanc and Pinot Noir. This historic appellation is one of several lucky AOCs in the Central Loire to sit on prized land, with soils of Kimmeridgian marl known to yield fresh, mineral-driven wines in all three colors. And while little Menetou is exported relative to Sancerre, its vineyards enjoy the same distinguished soil and climate. In other words, as far as terroir is concerned, Menetou-Salon has nothing to envy its neighbor to the east.

Having grown up in the region, Joseph de Maistre was well aware of the appellation's potential. While he was not raised in a winery, his grandfather, a Cognac producer in the Charente region, inspired his trajectory into the wine world. He became fascinated with the idea of transforming an agricultural product, managing the process from start to finish, and went on to pursue internships with wineries in the Loire, Bordeaux, Provence, and South Africa. When he learned that Prieuré de Saint-Céols, a domaine with vineyards in some of the appellation's most esteemed sites, was going up for sale, he pounced at the chance to realize his dream of finally running his own domaine. In 2020, he and his wife, Marie, began their journey.

Joseph and Marie farm twelve hectares of which nine are planted to Sauvignon Blanc. Their first step in taking over this exceptional terrain was to initiate an organic conversion, and the wines are certified organic as of 2023. Today, the vineyards enjoy a natural grass cover to prevent erosion and promote biodiversity; they do not use chemical herbicides and work the soil beneath the vine rows as needed to manage weeds. Their cellar practices are intended to let the Kimmeridgian terroir shine through, so they ferment their wines naturally, with most cuvées aging in stainless steel to capture vibrant fruit and a crisp freshness. Joseph's wines are elegant and lively with excellent minerality, showcasing the qualities that certainly led Menetou to grace noble tables throughout centuries past. We are thrilled to have the wines of Prieuré de Saint-Céols as the first Menetou-Salon we have ever imported.



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PRIEURÉ DE SAINT-CÉOLS (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Menetou-Salon <i>Blanc</i> “Le Prieuré”	Sauvignon Blanc	22 years average	Clay, limestone, Kimmeridgian marl	9.86 ha
Menetou-Salon <i>Blanc</i> “Cuvée des Bénédictins”	Sauvignon Blanc	Planted in 1990s	Clay, limestone, Kimmeridgian marl	2.14 ha

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

- Long fermentations with native yeasts in thermo-regulated stainless-steel tanks
- Wines sometimes complete malolactic fermentation

Menetou-Salon *Blanc* “Le Prieuré”

- Wine is bottled in the Spring

Menetou-Salon *Blanc* “Cuvée des Bénédictins”

- Wine spends 8-12 months on fine lies with regular *bâtonnage*