



GRANDS VINS DE VOUVRAY

CHATEAU MONCONTOUR

VOUVRAY - FRANCE

VOUVRAY NATURE DEMI SEC

GRAPE : 100% Chenin Blanc

VINES' AGE: From 20 to 45 years

SOIL : Chalky & Clay-like located at Vouvray.

WINE-MAKING:

- Harvested One week after the “Sec” (by the end of september) from a specific Plot named “La Monaco”
- Slow pressing at low pressure
- Must selection during pressing phase
- Fermentation in tanks with temperature control (17°-18° Celcius) during one month. We stop the fermentation in order to keep the best balance between the acidity and the residual sugar.
- Around 12% alc by volume & 16.8g/l residual sugar

MATURING:

- Three months with fining and regular racking

TASTING NOTES:

- Pale yellow with green tints
- Rich and fresh Nose of citrus and white flowers aromas.
- Soft and round in the mouth, on the sweet side, the nice acidity gives almost a dry finish.
- Aromas of ripe white fruits : Apricot and green apple.

RECOMMENDED FOR:

- Pre-dinner drink or afternoon wine
- Dry sausages or ham
- Fish or white meat with cream sauce
- Oriental Spicy Dishes / - Goat cheese / - Fruit tart
- Serve at 8°C (46°F)

