



GRANDS VINS DE VOUVRAY

# CHATEAU MONCONTOUR

VOUVRAY - FRANCE

## VOUVRAY NATURE SEC (Dry)



**GRAPES :** 100 % CHENIN

**VINES'AGE :** From 20 to 45 Years

**SOIL :** Chalky & Clay-like located at Vouvray

**WINE MAKING :**

- Harvested mid september with a good maturity
- Slow pressing at low pressure
- Must selection during the pressing phase
- Fermentation in tanks with temperature control (17°-18° Celcius) during one month. We stop the fermentation depending on the tasting, when the balance between the acidity and the sugar is perfect.
- 11,7% alc by volume / 8,5 g/l residual sugar

**MATURING :**

3 months on the lees, with fining and regular racking to give some body to the wine.

**TASTING NOTES:**

- Pale yellow with green tints
- Fresh Nose with white flowers and green apple aromas.
- Crisp, clean and fresh, this wine has a good body a long finish with a beautiful aftertaste.
- Good to drink now and for the next 3 to 5 years

**FOOD PAIRING :**

- Seafood
- Grilled fish and BBQ
- Asiatic food / Oriental dishes

- Serve at 8°C (46°F)