



GRANDS VINS DE VOUVRAY

CHATEAU MONCONTOUR

VOUVRAY - FRANCE

CREMANT DE LOIRE BRUT



APPELLATION: Crémant de Loire

GRAPES: 70% Chenin Blanc and 30% Chardonnay

SOIL:

Calcareous & Clay-like for the Chenin Blanc as well as limestone from Reugny.

WINE-MAKING:

- Hand Harvested grape
- Traditional Method (as in Champagne)
- Slow pressing at low pressure
- Must selection during pressing phase
- Fermentation in tanks with temperature control (17° -18° Celsius) during three weeks
- Regular blend of the wines coming from Vouvray and Reugny
- Matured at least 12 month on the lies after the second fermentation in bottles

TASTING NOTES:

- Pale yellow with green reflections
- Fresh Nose with white citrus aromas in the nose.
- White flowers and toasty aromas in mouth.
- Delicat bubbles, Harmonious with a nice acidity and fineness

RECOMMENDED FOR:

- Party wine
- Cocktail
- Appetitive and desserts