



GRANDS VINS DE VOUVRAY

# CHATEAU MONCONTOUR

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VOUVRAY - FRANCE

## CREMANT DE LOIRE



**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
- 6 to 7g/l residual sugar

**TASTING NOTES:**

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

**RECOMMENDED FOR:**

- Party wine
- Aperitif cocktail

**FOOD PAIRING:**

- Seafood, shellfish (scallop, oyster)