



MONCONTOUR
CREMANT DE LOIRE ROSE
 Made as a Champagne

GRAPES: 90% Cabernet Franc / 10% Chenin Blanc

87 WINE ENTHUSIAST

Young, very clean & crisp wine, definitely in the bright acidity style of sparkling wine, its fruits going towards currants, with a final grapefruit citrus element

RECOMMANDED FOR:

- Aperitif - Finger Food
- Light lunch and Sunday Brunch
- Any celebration

Serve Between 8 and 10°C (50 to 54°F)



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