



CHATEAU MONCONTOUR

VOUVRAY - FRANCE

### SPARKLING VOUVRAY PREDILECTION

**GRAPES:** 100% Chenin Blanc

#### 92 WINE ENTHUSIAST – Dec 2013

*One of the best sparkling wines to come from the Loire, this is a classically driven wine, packed with tingling acidity along with some toastiness and apple fruits. The wine is still fresh and could age a few more months in bottle. — R.V. (10/1/2013)*

**TOP100 Wines in 2012 and 2013**

**RECOMMENDED FOR:**

- Celebration - Finger Food
- Seafood
- White Meat
- Sunday brunch and light lunch
- Any Desserts

*Serve Between 8 and 10°C (50 to 54°F)*



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