



GRANDS VINS DE VOUVRAY

CHATEAU MONCONTOUR

VOUVRAY - FRANCE

VOUVRAY NATURE DEMI-SEC (Half-Dry) 2018

After 2 difficult years in the Loire Valley, the vintage 2018 was a blessing. The only problem could have been the lack of water. There was no rain during July and August, so the vines suffered a bit but there were enough reserves in the soil thanks to the big rains during the Spring. The rains early September in Vouvray brought back the balance and in the end, 2018 was considered as one of the best vintage of the past 20 years.

GRAPE: 100% Chenin Blanc

VINES' AGE: From 20 to 45 years

SOIL: Chalky & Clay-like located at Vouvray.

WINE-MAKING:

- Harvested One week after the "Sec" (by the end of September) from a specific Plot named "La Monaco"
- Slow pressing at low pressure
- Must selection during pressing phase
- Fermentation in tanks with temperature control (17°-18° Celsius) during one month. We stop the fermentation in order to keep the best balance between the acidity and the residual sugar.
- Around 12% alc by volume & 17.1g/l residual sugar

MATURING:

- Three months with fining and regular racking

TASTING NOTES:

- Pale yellow with green tints
- Rich and fresh Nose of citrus and white flowers aromas.
- Soft and round in the mouth, on the sweet side, the nice acidity gives almost a dry finish.
- Aromas of ripe white fruits: Apricot and green apple.

RECOMMENDED FOR:

- Pre-dinner drink or afternoon wine
- Dry sausages or ham
- Fish or white meat with cream sauce
- Oriental Spicy Dishes / - Goat cheese / - Fruit tart

- Serve at 8°C (46°F)

