



GRANDS VINS DE VOUVRAY

CHATEAU MONCONTOUR

VOUVRAY - FRANCE

VOUVRAY NATURE DEMI-SEC (Half-Dry) 2019

2019 is likely to be desired with, depending on the sector, about a third or even half the harvest than the previous year, especially in the west of the department (Chinon, Bourgueil, Saint-Nicolas...). This is mainly due to the different climatic hazards of the year. Frost, hail, coulure and finally drought this summer, have not spared the winemakers throughout the year 2019.

Fortunately, the moderate rainfall in September allowed the grapes to swell and reach a beautiful maturity. Coupled with its greater rarity, this suggests an even more promising 2019 vintage.

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)|

90 POINTS WINE ENTHUSIAST : In this wine the balance between lemon fruits and light sweetness is impeccable. Fruity with baked apple flavors,

it's lightly textured, perfumed and worth aging. Drink from 2021. **ROGER VOSS**

