



GRANDS VINS DE VOUVRAY

CHATEAU MONCONTOUR

VOUVRAY - FRANCE

VOUVRAY NATURE SEC (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.



GRAPES: 100 % CHENIN

VINE' AGE: From 20 to 45 Years

SOIL: Chalky & Clay-like located at Vouvray

WINE MAKING:

- Harvested mid-September with a good maturity
- Slow pressing at low pressure
- Must selection during the pressing phase
- Fermentation in tanks with temperature control (17°-18° Celsius) during one month. We stop the fermentation depending on the tasting, when the balance between the acidity and the sugar is perfect.
- 11,7% alc by volume / 7,7 g/l residual sugar

MATURING:

3 months on the lees, with fining and regular racking to give body to the wine.

TASTING NOTES:

- Pale yellow with green tints
- Fresh Nose with white flowers and green apple aromas.
- Crisp, clean and fresh, this wine has a good body a long finish with a beautiful aftertaste.
- Good to drink now and for the next 3 to 5 years

FOOD PAIRING:

- Seafood
- Grilled fish and BBQ
- Asiatic food / Oriental dishes
- Serve at 8°C (46°F)