



GRANDS VINS DE VOUVRAY

CHATEAU MONCONTOUR

VOUVRAY - FRANCE

VOUVRAY NATURE SEC (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.



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 / 6.5 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)