



GRANDS VINS DE VOUVRAY

# CHATEAU MONCONTOUR

VOUVRAY - FRANCE

## SPARKLING VOUVRAY BRUT - CUVÉE PREDILECTION 2015



*2015 vintage is very promising vintage across the Loire valley, with the same warm, dry summer that many other French regions enjoyed. Chenin Blanc fared well, with the potential to make good wine at all sweetness levels.*

**GRAPES:** 100 % Chenin Blanc

**VINES' AGE:** De 10 à 45 ans

**SOIL:** Clay-like and siliceous located mainly at Vouvray around the castle.

**VINIFICATION:**

- Traditional Method (Champagne type)
- Slow pressing at low pressure
- Must selection during pressing phase
- Fermentation in tanks with temperature control (17°-18° Celsius) during three weeks
- Rigorous blend of the best "cuvées"
- Matured in average 18 months on the lees after the second fermentation

Pressure: 5.9 Bar

Dosage: 12g/l

**TASTING NOTES:**

- Pale yellow with green tints
- Very delicate and fresh Nose
- Harmonious mouth with a nice acidity. Toasty and green apple notes.
- A lot of volume and a very long mouth typical of Vouvray's best soils.

**RECOMMENDED FOR:**

- Wedding, Anniversary, or any other celebration.
- Cocktail - Finger food.
- Asiatic or Oriental dishes.
- Can be present from aperitif to desert

**WINE ENTHUSIAST**

**92**  
POINTS

« The beautiful apple aromas lead to a delicious wine. It has honey, creamed apple and spice flavors, cut through with acidity as well as almonds. The wine is ripe, balancing its crisp texture with richer fruits. Drink this wine now. »