



GRANDS VINS DE VOUVRAY

CHATEAU MONCONTOUR

VOUVRAY - FRANCE

SPARKLING VOUVRAY BRUT - CUVÉE PRÉDILECTION 2016

2016 was overall a very good vintage. Everyone agrees on the fact that the quality of the grapes is very good this year. The summer went smooth, just one little episode of frost in spring managed to harm the harvest. Vouvray lost in average 15% of the harvest compared to 2015.



GRAPES: 100 % Chenin Blanc

VINES' AGE: From 10 to 30 Years

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.