



GRANDS VINS DE VOUVRAY

CHATEAU MONCONTOUR

VOUVRAY - FRANCE

VOUVRAY LIQUOREUX NECTAR 2005



GRAPES: 100 % CHENIN

VINES' AGE: From 35 to 45 years

SOIL :

Chalky & Clay-like located at Vouvray, just Behind the Chateau with the best sun exposure that allowed the over maturation.

Very Late Harvest : 22nd and 23rd of November with a 22% Alc by vol potential.

WINE-MAKING:

- Succession of Hand Harvested with grape selection.
- Botrytis and over maturation grape.
- Yield of 15 hectos per hectare
- Slow pressing at strong pressure
- Must selection during pressing phase
- Wood Fermentation with temperature control (62° -64° F) during two month. We did keep around 185g/l of residual sugar
- 12 % alc by volume / 185 g/l residual sugar

MATURING:

- Six months in tanks with regular racking

ORGANOLEPTIC CHARACTERS:

- straw yellow
- Very delicat Candied fruits, quince, pear and vanilla.
- Soft and round in the mouth with notes of over-ripe fruits. Long Length and good balance between the acidity and the sugar.
- Good now and for the next three decade to discover new aromas and new aspect.

RECOMMENDED FOR:

- Pre-dinner drink
- Very nice with "Foie Gras" Paté
- Dessert wine.
- Strong cheese as the Roquefort or St Maure

- Serve at 8°C (46°F)

RATING
91

2005 Chateau Moncontour Nectar de Moncontour
Chenin Blanc, Vouvray, 500 ml, \$45
■ A Cellar Selection

Certainly intense, dominated by dry botrytis, with the syrup element here in texture rather than taste. The wine has a great tension between richness and intense acidity, a wine with a potential of 15 years aging or more, but for the moment an intense glass of wine. — R.V. (9/1/2008)