



GRANDS VINS DE VOUVRAY

CHATEAU MONCONTOUR

VOUVRAY - FRANCE

The Château Moncontour vineyards spread over several villages in the Vouvray appellation and on over several terroirs. These diverse parcels measuring 130 hectares give the wine real variety and structure, with varying aromas and characters. Each parcel benefits from special attention, which means that the wines can be matured individually.

Loire Valley Vintage 2020 : A cool and rainy winter built up water reserves for a dry and sunny spring. 2020 along with 2018 were the only two frost-free vintages in the last five. Harvest was 2 weeks earlier than usual. Contrasted weather condition in September with hot and dry period followed by rainfall events were beneficial to the final ripening of the grapes. Decisions made by winegrowers have been significant on the profile of their wines.



Château Moncontour VOUVRAY NATURE DEMI-SEC (Half-Dry) 2020

GRAPE: 100% Chenin Blanc

VINES' AGE: From 20 to 45 years

SOIL: Chalky & Clay-like located at Vouvray.

WINE-MAKING:

- Harvested One week after the "Sec" (by the end of September) from a specific Plot named "La Monaco"
- Slow pressing at low pressure
- Must selection during pressing phase
- Fermentation in tanks with temperature control (17°-18° Celsius) during one month. We stop the fermentation in order to keep the best balance between the acidity and the residual sugar.
- Around 12% alc by volume & 17.1g/l residual sugar

MATURING:

- Three months with fining and regular racking

TASTING NOTES:

- Pale yellow with green tints
- Rich and fresh nose of citrus and white flowers aromas.
- Soft and round in the mouth, on the sweet side, the nice acidity gives almost a dry finish
- Aromas of ripe white fruits with honeyed notes
- With age it acquires notes of quince paste

RECOMMENDED FOR:

- Pre-dinner drink or afternoon wine
- Fish or white meat with cream sauce
- Oriental Spicy Dishes / - Goat cheese / - Fruit tart
- Serve at 8°C (46°F) ■