



GRANDS VINS DE VOUVRAY

CHATEAU MONCONTOUR

VOUVRAY - FRANCE

SPARKLING VOUVRAY BRUT - CUVÉE PREDILECTION 2017

2017 was definitely better than 2016 (6% Volume increase), but again worse than usual vintages in the Loire Valley. A giant frost at the end of April limited the final harvest. And also the lack of water during all summer made it difficult for the grapes to get enough juice. Certain Estates got luckier than others. Chateau Moncontour was right in the middle with roughly 30% of lost.



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.