



GRANDS VINS DE VOUVRAY

CHATEAU MONCONTOUR

VOUVRAY - FRANCE

Vintage 2018: Spring weather was very favourable, promoting remarkably early flowering and excellent fruit set. Unhampered by hail or frost, the vines continued to develop normally with no major problems - until June. June brought bouts of heavy rain, followed by serious attacks of mildew. On the whole, however, these were skilfully managed by the winegrowers. Summer temperatures then reached an all-time high; grapes continued to grow well and remained in robust health, with harvests throughout the vineyards being almost as early as those of 2017.



SPARKLING VOUVRAY BRUT CUVÉE PRÉDILECTION 2018

GRAPES: 100 % Chenin Blanc

AGE OF THE VINES : 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

Residual sugars: 7 to 8g/l

Pressure: 5.9 Bar

Dosage: 12g/l

TASTING NOTES: Pale yellow with green tints. Delicate and persistent fresh nose. Harmonious mouth with a nice acidity. Toasty and brioche attack with delicate fruit notes afterward. A lot of volume and a very long mouth typical of Vouvray's best soils.

FOOD PAIRING: Aperitif, finger food. Great with Asian or Oriental cuisine. Perfect sparkling for a wedding, anniversary, or any other celebration