

The Château Moncontour vineyards spread over several villages in the Vouvray appellation and 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,

Central Loire Valley Vintage 2021 : After a series of solar-powered vintages, 2021 marks a return to the roots of Centre-Loire vineyards: their fruity freshness. This vintage demanded the full attention of all those who spent the entire year contending with fickle weather.

CHÂTEAU MONCONTOUR

Les Ruchettes - OFF-DRY VOUVRAY 2021

GRAPES: 100 % Chenin

ABV: 11%

RESIDUAL SUGARS : 18,7g/L

TARTARIC ACID: 8g/L

AGE OF THE VINES: From 20 to 45 Years

SOIL: Chalky & Clay-like located at Vouvray

WINEMAKING:

- Grapes are harvested a week after the Dry Vouvray
- Slow pressing at low pressure
- Must selection during the pressing phase
- Fermentation in tanks with temperature control (17°-18° Celsius) during one month. Fermentation is stopped when the right sugar-acidity balance has been reached

MATURATION: Matured 3 months on the lees, with fining and regular racking to give body to the wine

TASTING NOTES: Pale yellow robe with green tints. The nose is rich and fresh. Soft and round in the mouth, on the sweet side, the nice acidity gives almost a dry finish. With age it acquires notes of quince paste

FOOD PAIRING: Fish or white meat with cream sauce. Excellent with asian food and spicy dishes. Goat cheese and fruit tart

