



GRANDS VINS DE VOUVRAY

# CHATEAU MONCONTOUR

VOUVRAY - FRANCE

## CREMANT DE LOIRE - ROSE



**APPELLATION:** Crémant de Loire

**GRAPES:**

90% Cabernet Franc / 8% Pinot Noir / 2% Chenin Blanc

**SOIL:**

Calcareous & Clay-like for the Chenin Blanc as well as sandy soil close to Chinon for the Cabernet Franc.

**WINE-MAKING:**

- The 2 grapes are pressed and fermented together
- Traditional Method (as in Champagne)
- Slow pressing at low pressure
- Must selection during pressing phase (150Kg of grape for 100 Liter)
- Fermentation in tanks with temperature control (17° -18° Celsius) during 3 weeks
- Matured at least 12 month on the lies after the second fermentation in bottles
- Dosage around 5 g/l

**TASTING NOTES:**

- Bright pink
- Fresh Nose with white red fresh fruits aromas
- On the palate it is quite structured and it tastes like biting into a peach with a wonderful sweet note and slightly spicy finish
- Harmonious mouth with a nice acidity and fineness

**RECOMMENDED FOR:**

- Party wine
- Cocktail
- Aperitif, frozen desserts, fruit salads