



GRANDS VINS DE VOUVRAY

CHATEAU MONCONTOUR

VOUVRAY - FRANCE

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, 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.

CHATEAU MONCONTOUR VOUVRAY NATURE SEC (Dry) 2020

GRAPES: 100 % CHENIN

VINE' AGE : From 20 to 45 Years

SOIL: Chalky & Clay-like located at Vouvray

WINE MAKING

- Harvested mid-September with a good maturity
- Slow pressing at low pressure
- Must selection during the pressing phase
- Fermentation in tanks with temperature control (17°-18° Celsius) during one month. We stop the fermentation depending on the tasting, when the balance between the acidity and the sugar is perfect.
- 11,7% alc by volume / 6g/l residual sugar

MATURING

3 months on the lees, with fining and regular racking to give body to the wine.

TASTING NOTES

- Pale yellow with green tints
- Fresh Nose with white flowers and green apple aromas.
- Crisp, clean and fresh, this wine has a good body a long finish with a beautiful aftertaste.
- Good to drink now and for the next 3 to 5 years

FOOD PAIRING

- Seafood
- Grilled fish and BBQ
- Asiatic food / Oriental dishes
- Serve at 8°C (46°F)

