

DOMAINE MONCOURT



Vins de Loire et de France

Chardonnay

Appellation : Vin de Pays du Val de Loire

Grape varieties: 100% Chardonnay

Vintage: 2015

Soil : flint, clay-limestone

Growing practices: Val de Loire Guyot pruning, manual and mechanical leaf removal

Vinification: The mechanical harvest, 80% of crop is squeezed directly, and 20% is placed in vats for maceration in order to obtain a desired color and well-balanced wine. The process of settling lasts for 24 hours. For fermentation the temperature is maintained between 18 and 20°. This process is followed by aging in vats on fine lees for 6 months until bottling.

Annual production: 15 000-20 000 bottles

Tasting notes:

- Bright and luminous color with yellow glints.
- Aromas of apple, citrus, pineapple, caramel with notes of fresh butter and hazelnut.
- Elegant wine with a long-lasting finish.

Food pairings: shellfish, seafood, and cheeses

Service temperature : Serve fresh 8-10°C

Ageing potential : The optimal consumption of this wine is within its first years but its complexity is revealed after several years of cellaring.



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