

# DOMAINE MONCOURT



Vins de Loire et de France

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## Rosé de Loire

**Appellation :** Appellation Rosé de Loire Contrôlée

**Grape Varieties:** Grolleau 40%, Pineau d'Aunis 20%, Gamay 20%, Cabernet Franc 20%

**Vintage:** 2015

**Soil:** flint, clay-limestone

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

**Vinification:** The mechanical harvest, 50% of crop is squeezed directly, and 50% 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 crystalline raspberry color
- Aromas of grapefruit and blackcurrant.
- Fruity and fresh wine with long-lasting finish

**Food pairings:** barbecue, grilled meat, tapas

**Service temperature:** Serve fresh 6°C

**Ageing potential:** The optimal consumption of this wine is within its first years



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