

DOMAINE MONCOURT



Vins de Loire et de France

Saumur Méthode Traditionnelle Cuvée Excellence Brut

Appellation : Appellation Saumur Contrôlée

Grape varieties: Chenin Blanc 85%, Chardonnay 15%

Soil : flint, clay-limestone

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

Vinification: After primary fermentation, blending and bottling, a second alcoholic fermentation occurs in the bottle (Traditional Method). The blended wine is put in bottles along with yeast and a liqueur, stopped with a crown cap and stored in the cellar horizontally during 18 months. After ageing, bottles undergo the process of riddling. They are placed vertically in order to push sediments toward the neck of the bottle. Disgorging is done by freezing, then the bottles go through the process of dosage which defines dry and half-dry wines. Finally the bottles are corked and prepared for commercialization.

Annual production: 15 000 - 20 000 bottles

Tasting notes :

- Elegant color with golden hints
- Aromas of citrus, white fruits, honey, apricot
- This wine amazes by its freshness, vivacity, as well as its fine bubbles

Food pairings: aperitizer, seafood, cocktail crustacean, dessert

Service temperature : Serve fresh 6-8°C, in champagne flutes

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



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