

DOMAINE MONCOURT



Vins de Loire et de France

Côteaux du Layon

Appellation : Appellation Coteaux du Layon Contrôlée

Grape varieties: 100% Chenin Blanc

Vintage: 2015

Soil : flint, clay-limestone

Growing practices: Val de Loire Guyot pruning, manual and mechanical leaf removal, manual harvest, 3-4 passages for selection of mature grapes, late harvest

Vinification: The manual harvest, 100% of crop is squeezed directly 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 15 and 20°. This process is followed by aging in vats on fine lees for 9 months until bottling.

Annual production: 20 000 - 30 000 bottles

Tasting notes:

- Deep yellow color with green hints
- Aromas of candied fruits (pineapple, apricot, quince).
- This wine is round et fresh

Food pairings: appetizer, foie-gras, desserts

Service temperature : Serve fresh 8°C

Ageing potential : The optimal consumption of this wine is within the period from 5 years to decades



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