

# DOMAINE MONCOURT



Vins de Loire et de France

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## Sauvignon

**Appellation :** Vin de Pays du Val de Loire

**Grape varieties:** 100% Sauvignon Blanc

**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:** 30 000 - 40 000 bottles

**Tasting notes:**

- Brilliant pale yellow color with green hints
- Aromas of peach, pepper, citrus zest with floral notes
- This wine is soft and fruity with lasting freshness

**Food pairings:** appetizer, crudités, seafood

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

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

**Medals:** Golden Medal Liger d'Or in Concours des Vins du Val de Loire of Angers 2016



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