



## **DOMAINE MONCOURT**

*-Vins de Loire-  
-Wines of Loire-*





### **Vin de Pays du Val de Loire Chardonnay**

Grape varieties: Chardonnay

Tasting notes: apple, citrus, pineapple, caramel, fresh butter and hazelnut. Elegant wine with a long-lasting finish.

Food pairings: shellfish, seafood, cheeses



### **Vin de Pays du Val de Loire Sauvignon**

Grape varieties: Sauvignon

Tasting notes: floral, peach, pepper, citrus zest. Soft and fruity wine

Food pairings: crudités, seafood, appetizer



### **AOC Coteaux du Layon**

Grape varieties: Chenin Blanc

Tasting notes: candied fruits (pineapple, apricot, quince). Round et fresh wine

Food pairings: appetizer, foie-gras, desserts



### **AOC Rosé de Loire**

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

Tasting notes: grapefruit, blackcurrant. Fruity and fresh wine

Food pairings: barbecue, grilled meat, tapas



### **AOC Rosé d'Anjou**

Grape varieties: Grolleau 40%, Cabernet Franc 40%, Pineau d'Aunis - 20%

Tasting notes: red berries (strawberry, currant, raspberry), rose. Well-balanced wine

Food pairings: appetizer, grill dishes, pizza



### **AOC Cabernet d'Anjou**

Grape varieties: Cabernet Sauvignon 60%, Cabernet Franc 40%

Tasting notes: dark fruit flavors (blackcurrant, blackberry). Soft and fruity wine

Food pairings: Appetizer, festives occasions, desserts

### **AOC Anjou Rouge**



Grape varieties: Cabernet Franc

Tasting notes: spices, red fruit (blackcurrant, raspberry), black fruit (blackberry). Tannic and velvety wine

Food pairings: red meats, game, dishes with sauces, cheeses

### **AOC Saumur Rouge**



Grape varieties: Cabernet Franc 80%, Cabernet Sauvignon 20%

Tasting notes: spices, red fruits and flower favors. Fresh and well-balanced wine.

Food pairings: White meat, roasted meat, cheeses

### **AOC Chinon**



Grape varieties: Cabernet Franc 80%, Cabernet Sauvignon 20%

Tasting notes: red berries (strawberry, raspberry ), spices. Fruity and well-balanced wine.

Food pairings: cheeses, game, meat with souces

### **AOC Saumur Champigny**



Grape varieties: Cabernet Franc

Tasting notes: red fruits and flower favors. Fresh and well-balanced wine.

Food pairings: roasted red meat, soft cheeses (goat), grilled dishes

### **AOC Bordeaux Supérieur**

#### **« Les Renardières »**



Grape varieties: Merlot 90%, Cabernet Sauvignon 10%

Tasting notes: black fruits flavors and mineral notes

Food pairings: read meat, game, meat with souces, cheeses

### **AOC Blaye Cote de Bordeaux**

#### **«Château Roland La Garde »**



Grape varieties: Merlot 85%, Cabernet Sauvignon 15%

Tasting notes: red fruits, jam (strawberry ), ripe fruit (plum ). Round and powerful wine.

Food pairings: red meat, game, meat with souces, cheeses



### **AOC Cremant de Loire**

Grape varieties: Blanc de Blancs 100% Chardonnay

Ageing: 24 months on lath

Tasting notes: floral and dried fruit notes, citrus.

Food pairings: appetizer, tapas, fish, dessert



### **AOC Saumur Méthode Traditionnelle Brut**

Grape varieties: Chenin Blanc 85%, Chardonnay 15%

Ageing: 18 months on lath

Tasting notes: citrus, white fruits, miel, honey, apricot. Nice vivacity

Food pairings: apperitizer, seafood, cocktail crustacean, desserts



### **AOC Saumur Méthode Traditionnelle Demi-Sec**

Grape varieties: Chenin Blanc 85%, Chardonnay 15%

Ageing: 18 months on lath

Tasting notes: citron, white fruits, honey, apricot, hazelnut. Round et tender

Food pairings: apperitizer, exotic and et mediterranean dishes, desserts



### **AOC Saumur Méthode Traditionnelle Rosé**

Grape varieties: Cabernet Franc 80% et Grolleau20%

Ageing: 18 months on lath

Tasting notes: small red fruits (strawberries, cherries ). Round and fruity wine

Food pairings: apperitizer, grill dishes, exotic dishes, desserts



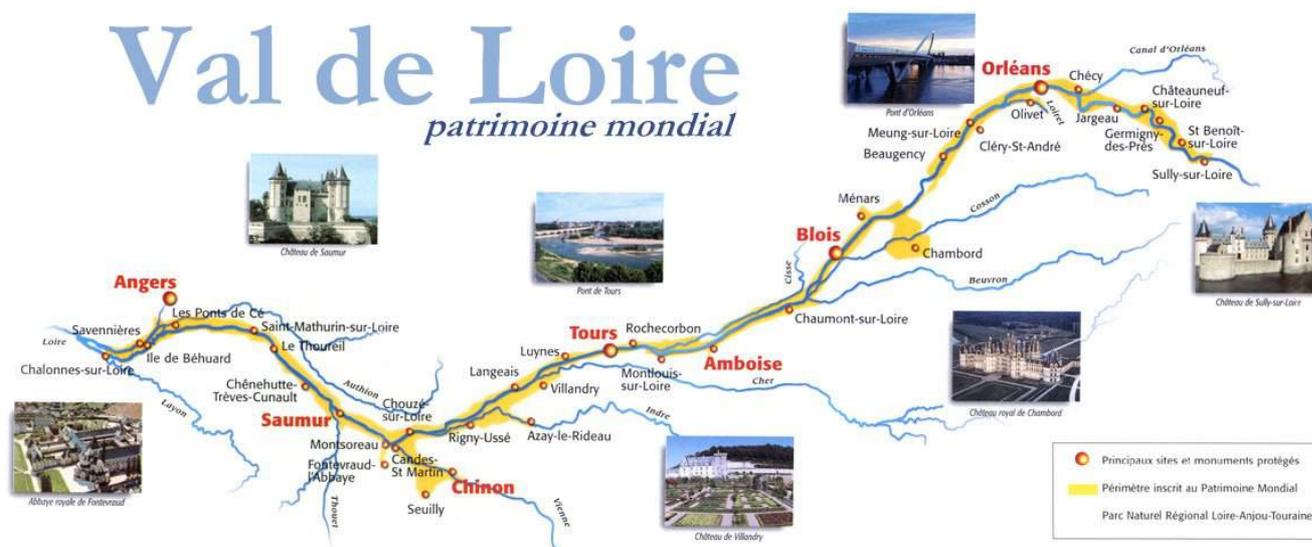
Located in the heart of the Loire Valley, **DOMAINE MONCOURT** is a family business founded in 1994. Our mission is to produce only high-quality wine with respect of the environment, and preservation of yours winemaking traditions.

On 50 hectares of vineyards owned by Domain Moncourt we dispose eight different grape varieties (Chenin, Chardonnay, Sauvignon, Grolleau, Pineau D'Aunis, Cabernet Franc, Cabernet Sauvignon, Gamay), that allow us to offer our customers a wide range of high quality wines .



We deliver our production in France and abroad. We have got contracts with companies from China, USA, Russia, Belgium, Germany...

We are proud of the fact that our wines were awarded twice in the Loire Valley Wines Competition in 2016. Our **Sauvignon 2015** got a gold medal **Liger d'Or**, and our **Rose d'Anjou 2015** was awarded with a silver medal **Liger d'Argent**.





### **CONTACT DETAILS DOMAINE MONCOURT**

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