

DOMAINE MONCOURT



Vins de Loire et de France

Crémant de Loire

Appellation : Appellation Crémant de Loire Contrôlée

Grape varieties: Blanc des Blancs 100% Chardonnay

Soil : flint, clay-limestone

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

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 24 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: 5 000 - 10 000 bottles

Tasting notes :

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

Food pairings: appetizer, tapas, fish, dessert

Service temperature : Serve fresh 4-8°C, in champagne flutes

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



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