

# DOMAINE MONCOURT



Vins de Loire et de France

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## Saumur Méthode Traditionnelle Cuvée Excellence Rosé

**Appellation :** Appellation Saumur Contrôlée

**Grape varieties:** Cabernet Franc 80%, Grolleau 20%

**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:** 10 000 - 15 000 bottles

**Tasting notes :**

- Elegant color with saumon hints
- Aromas of small red fruits (strawberry, cherry)
- It's a round and fruity wine which amazes by its fine bubbles

**Food pairings:** aperitizer, grill dishes, exotic dishes, 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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