

DOMAINE MONCOURT



Vins de Loire et de France

Chinon

Appellation : Appellation Chinon Contrôlée

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

Vintage: 2015

Soil : flint, sandy clay

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

Vinification: Grape clusters are stripped and grapes are put into vats for 15-20 days of maceration in order to obtain a desired color, tannins and aromas. For fermentation the temperature is maintained between 18 and 20°. This process is followed by aging in vats with several rackings for 8 months until bottling.

Annual production: 5 000 - 10 000 bottles

Tasting notes :

- Deep ruby color with violet hints
- Aromas of red berries (strawberry, raspberry) with notes of spices.
- It's a supple, fruity and well-balanced wine.

Food pairings: game, meat with sauces, cheeses

Service temperature : Serve 16-18°C

Ageing potential : The optimal consumption of this wine is within the period from 2 to 5 years but its complexity is revealed after 10-12 years of cellaring.



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