

DOMAINE MONCOURT



Vins de Loire et de France

Saumur Champigny

Appellation : Appellation Saumur Champigny Contrôlée

Grape varieties: 100% Cabernet Franc

Vintage: 2015

Soil : clay-limestone

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

Vinification: Grape clusters are stripped and grapes are put into vats for 10-15 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 6 months until bottling.

Annual production: 30 000 - 35 000 bottles

Tasting notes :

- Luminous garnet red color
- Aromas of spices, red fruits with flower favors.
- It's a rich and velvety wine with fresh and well-balanced finish

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

Service temperature : Serve 16-18°C

Ageing potential: The optimal consumption of this wine is within its first 5 years of cellaring



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