

# MAISON MONCOURT



Vins de Loire et de France

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# White wines



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

*Elegant with a long-lasting finish*

Grape varieties : Chardonnay 100%

Tasting notes : apple, citrus, pineapple, caramel, fresh butter and hazelnut

Food pairings : shellfish, seafood, cheeses



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



*Bronze Medal Liger in Concours des Vins du Val de Loire of Angers in 2017 and 2018*

*Golden Medal Liger in Concours des Vins du Val de Loire of Angers in 2016*

*Soft and fruity*

Grape varieties : Sauvignon 100%

Tasting notes : floral, peach, pepper, citrus zest

Food pairings : appetizer, crudités, seafood



## ***AOC Anjou Blanc - Chenin Blanc***

*Amazing aromatic finesse*

Grape varieties : Chenin 100%

Tasting notes : apple, citrus, apricot, honey

Food pairings : seafood, shellfish, grilled fish, savoury tarts



## ***AOC Coteaux du Layon***

*Round and fresh*

Grape varieties : Chenin blanc 100%

Tasting notes : candied fruits (pineapple, apricot, quince)

Food pairings : appetizer, foie-gras, desserts

# Rosé wines



## **AOC Rosé de Loire**



*Silver Medal Liger in Concours des Vins du Val de Loire of Angers 2022*  
*Bronze Medal Liger in Concours des Vins du Val de Loire of Angers 2020*

*Fruity and fresh*

Grape varieties : Grolleau 60%, Grolleau Gris 20%, Gamay 20%,

Tasting notes : grapefruit, blackcurrant

Food pairings : barbecues, grilled meat, tapas



## **AOC Rosé d'Anjou**



*Golden Medal Liger in Concours des Vins du Val de Loire of Angers 2021*

*Silver Medal Liger in Concours des Vins du Val de Loire of Angers 2016*

*Well-balanced*

Grape varieties : Grolleau 40%, Grolleau gris 40%, Cabernet franc 10%,  
Cabernet sauvignon 10%

Tasting notes : red berries (strawberry, currant, raspberry), citrus, white  
pepper

Food pairings : appetizer, grilled dishes, pizzas



## **AOC Cabernet d'Anjou**



*Bronze Medal Liger in Concours des Vins du Val de Loire of Angers 2019*

*Soft and fruity*

Grape varieties: Cabernet sauvignon 60%, Cabernet franc 40%

Tasting notes : red and black fruits (blackcurrant, blackberry), spicy  
nuances

Food pairings : appetizer, festives occasions, desserts

# Red wines



## ***AOC Anjou Rouge***

*Tannic and velvety*

Grape varieties : Cabernet Franc 100%

Tasting notes : spices, red fruits (blackcurrant, raspberry), black fruits (blackberry)

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



## ***AOC Anjou Village***

*Well structured and harmonious*

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

Tasting notes : réglisse, undergrowth, red and black fruits

Food pairings : red or white meats, river fish, prime rib or game



## ***AOC Saumur Rouge***

*Fresh and well-balanced*

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

Tasting notes : spices, red fruits and flower flavor

Food pairings : white meats, roasted meats, cheeses



## ***AOC Chinon***

*Fresh and well-balanced*

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

Tasting notes : red berries (strawberry, raspberry, spices)

Food pairings : cheeses, game, meats with sauces



## ***AOC Saumur Champigny***

*Fresh and well-balanced*

Grape varieties : Cabernet Franc 100%

Tasting notes : spices, red fruits and flower favors

Food pairings : roasted red meats, soft cheeses, grilled dishes



### ***AOC Bourgueil***

Grape varieties : Cabernet Franc 100%

Tasting notes : red fruits (strawberry, cherry, blackcurrant), spices

Food pairings : white meat, cheeses, delicatessen, red fruit salad



### ***AOC Saint Nicolas de Bourgueil***

*Tannic et lively*

Grape varieties : Cabernet Franc 100%

Tasting notes : red fruits, pepper, spices, réglisse

Food pairings : white meat, fish, cheeses



### ***AOC Bordeaux supérieur "Les Renardières"***

*Powerful tannins and a mineral and racy finish*

Grape varieties : Merlot 90%, Cabernet Sauvignon 10%

Tasting notes : black fruits noirs and mineral note

Food pairings : red meats, game, cheeses



### ***AOC Blaye Cote de Bordeaux "Château Rolland La Garde"***

*Round and powerfull*

Grape varieties : Merlot 85%, Cabernet Sauvignon 15%

Tasting notes : red fruits, jam (strawberry) and ripe fruits (plum)

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



### ***AOC Cahors - Malbec "Château Pineraie"***

*Elegant and powerfull*

Grape varieties : Malbec 100%

Tasting notes : black fruits, spices

Food pairings : red meats

# Sparkling wines



## ***AOC Crémant de Loire***

*Soft with fine bubbles*

Grape varieties : Blanc de Blancs 100% Chardonnay

Ageing: 24 months on lath

Tasting notes : floral, dried fruits notes, citrus

Accords : appetizer, tapas, fish, dessert



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

*Nice vivacity*

Grape varieties : Chenin Blanc 85%, Chardonnay 15%

Ageing : 18 months on lath

Arômes : citrus, white fruits, honey, apricot

Accords : appetizer, cocktails, seafood, shellfish, dessert



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

*Round and tender*

Grape varieties : Chenin Blanc 85%, Chardonnay 15%

Elevage : 18 months on lath

Arômes : citrus, white fruits, honey, apricot, hazelnut

Accords : appetizer, exotic or mediterranean dishes, dessert



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

*Round and fruity*

Grape varieties : Cabernet Franc 80%, Grolleau 20%

Elevage : 18 months on lath

Arômes : red fruits (strawberry, cherry)

Accords : appetizer, grilled dishes, exotics dishes, desserts





The **MAISON MONCOURT** is a wine house founded by Jean-Charles Moreau on the banks of the Loire, the royal river par excellence.

For more than 25 years we have been participating in the development and recognition of our terroirs and appellations in France's third largest wine region, the Loire Valley. Over the years we have developed our production and our know-how through our different properties.

The original ***Domaine Moncourt***, which today covers some fifty hectares between Anjou and Saumur, with a diversity of grape varieties and terroir.

***Domaine des Chailloux***, a wine-growing area par excellence and by tradition, located in the heart of the Layon in Anjou, extending over some twenty hectares.

***Vignoble de l'Ecasserie***, born in 2021 from our association with the Reulier family. This vineyard of about fifty hectares is part of the family tradition and heritage for three generations, also based in the heart of the best terroirs of the Layon in the commune of Bellevigne-en-Layon.

Today, our know-how in production and marketing has led us to form partnerships with other independent winegrowers and producers in order to meet numerous requests, and to expand our range and promote our wines in France and abroad.

# Contact

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