LOIRE

CABERNET D'ANJOU: DOMAINE MONCOURT ROCHE NOIRE ROSE

Domaine Moncourt

TASTING NOTES

A bright, crystalline raspberry hue with delicate salmon highlights. The nose reveals fresh red berry aromas of strawberry, redcurrant and raspberry, lifted by subtle, fragrant notes of roses. Tender, round and well-balanced.



WITH FOOD

Grilled Meat

VINTAGE	2025
REGION	Loire
APPELLATION	Cabernet d'Anjou
GRAPES	60% Cabernet Sauvignon, 40% Cabernet Franc
KEEPING	Drink within 3 to 4 years of bottling.
VINIFICATION	The mechanical harvest, 60% of crop is squeezed directly, and 40% is placed in vats for maceration for 12 hours in order to obtain a desired colour and well-balanced wine. The process of settling lasts for 24 hours. For fermentation the temperature is maintained between 18 and 20°. This process is followed by aging in vats on fine lees for 6 months until bottling.
VITICULTURE	Vigneron Independant, Produced by a High Environmental Value Farm
BOTTLE	75cl
VOLUME	11.0%

DOMAINE MONCOURT

Founded in 1994 by Jean-Charles Moreau on the banks of the Loire, Domaine Moncourt today covers some fifty hectares between Anjou and Saumur, with a diversity of grape varieties and terroir. Combining respect for tradition, they embody the values and heart of a father and son working with passion!

In addition there is Vignoble de l'Ecasserie, born in 2021 from 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.