

LOIRE

CREMANT DE LOIRE: DOMAINE MONCOURT WHITE

Domaine Moncourt

TASTING NOTES

Elegant in colour with golden hints. On the nose, aromas of citrus, honey and apricot are complemented by delicate floral notes. Very fresh on the palate, with fine bubbles.

WITH FOOD

Aperitif & Dessert, Fish

VINTAGE	2024
REGION	Loire
APPELLATION	Crémant de Loire
GRAPES	100% Chardonnay
KEEPING	For drinking now.

VINIFICATION	A second alcoholic fermentation occurs after bottling (Traditional Method). Stored in the cellar horizontally during 24 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.
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BOTTLE	75cl
VOLUME	12.5%



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.