

LOIRE

SAUMUR-CHAMPIGNY: DOMAINE MONCOURT ROCHE NOIRE

Domaine Moncourt

TASTING NOTES

A nose of spices and red fruit with floral notes. Rich and mellow in the mouth, with a fresh and balanced finish.

WITH FOOD

Beef, Cheese

VINTAGE 2024

REGION Loire

APPELLATION Saumur-Champigny

GRAPES 100% Cabernet Franc

KEEPING Drink within 5 years of bottling.

VINIFICATION Grapes are in vats for 10-15 days for a gentle extraction of the colour, tannins and skin aromas. Fermentation between 18 and 20°, then in vats for 6 months until bottling.

VITICULTURE Made by a Independent Vineyard (Vigneron Independant), Produced by a High Environmental Value Farm

BOTTLE 75cl

VOLUME 12.0%



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.