LOIRE

VAL DE LOIRE: DOMAINE MONCOURT ROCHE NOIRE CHARDONNAY

Domaine Moncourt



TASTING NOTES

Bright and luminous colour with yellow glints. Aromas of apple, citrus, pineapple, caramel with notes of fresh butter and hazelnut.

WITH FOOD

Shellfish, Cheese

VINTAGE	2024
REGION	Loire
APPELLATION	Vin de Pays du Val de Loire
GRAPES	100% Chardonnay
KEEPING	Drink within 3 years of bottling.
VINIFICATION	Mechanical harvest, 80% of crop is squeezed directly, and 20% is placed in vats for maceration to obtain a desired colour and well-balanced wine. Fermentation temperature maintained between 18 and 20°. Ageing in vats on fine lees for 6 months.
VITICULTURE	Produced by a High Environmental Value Farm
BOTTLE	75cl
VOLUME	2024 - 11.5%, 2025 - 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.