LOIRE

ROSE DE LOIRE: DOMAINE MONCOURT ROCHE NOIRE

Domaine Moncourt

TASTING NOTES

Bright and crystalline raspberry colour. Aromas of grapefruit and blackcurrant.



WITH FOOD

Grilled Meat, Tapas

VINTAGE	2025
REGION	Loire
APPELLATION	Rose de Loire
GRAPES	40% Grolleau Noir, 20% Pineau d'Aunis, 20% Gamay, 20% Cabernet Franc
KEEPING	Drink within 2 years of bottling.
VINIFICATION	The mechanical harvest, 50% of crop is squeezed directly, and 50% is placed in vats for maceration in order to obtain a desired colour and well-balanced wine. Settling lasts for 24 hours before fermentation between 18 and 20°. Then aging in vats on fine lees for 6 months.
VITICULTURE	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.