

Vouvray Demi-Sec 2022

BACKGROUND

Château de Montfort is a stunning estate located on the limestone plateau above the Loire River in the Touraine region. This historic property consists of 75 acres of premium quality land throughout the Vouvray AOC and Touraine AOC. The fortified manor house of the domain was built in the 16th century. The estate is somewhat unique in that most of its vines are located surrounding the winemaking facility in one large parcel. The soils are calcareous and clay-like with the average vine age of 45 years, limiting yields and providing great concentration and depth in the wine. Château de Montfort is most famous for its demi-sec Vouvray.

TERROIR & VINTAGE NOTES

The vines average 45 years old and are planted on calcareous & clay-like soils located in Noizay, Chancay and in Nazelle Negron.

WINEMAKING & AGING

The must was slowly pressed and selected during the pressing phase. Fermentation in stainless steel tanks with temperature control for almost eight weeks. Fermentation was stopped to keep around 20g/L of residual sugar to balance out the high acidity in the wine. The must was slowly pressed and selected during the pressing phase. Fermentation in stainless steel tanks with temperature control for almost eight weeks. Fermentation was stopped to keep around 20g/L of residual sugar to balance out the high acidity in the wine. The must was slowly pressed and selected during the pressing phase. Fermentation in stainless steel tanks with temperature control for almost eight weeks. Fermentation was stopped to keep around 20g/L of residual sugar to balance out the high acidity in the wine.

TASTING NOTES

Pale green-gold color with aromas of Granny Smith apples with a hint of minerality. Refreshing demi-sec style with great fruit and intense, lively acidity.



750ML



ORIGIN

Vouvray AOC, Loire Valley, France

GRAPE VARIETIES

100% Chenin Blanc

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, RS: 16.9, Closure: Screw Cap

WINEMAKER

Jérôme Loisy

