



CHÂTEAU DE MONTFORT

VOUVRAY DEMI-SEC 2018

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 estate is somewhat unique in that most of its vines are located surrounding the winemaking facility in one large parcel. Average vine age is over 45 years, limiting yields and providing great concentration and depth in the wine. Château de Montfort is most famous for its demi-sec Vouvray.

APPELLATION

Loire Valley, France

VARIETAL COMPOSITION

100% Chenin Blanc

WINEMAKING & VINTAGE NOTES

The gentle hills of Vouvray have stony slopes and valleys that have flinty-clay and limestone soils.

The must is slowly pressed and selected during the pressing phase. Fermentation in stainless steel tanks with temperature control during almost eight weeks. Fermentation is stopped to keep around 17g/L of residual sugar.

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.

Pairs well with all fish dishes, especially those with cream or mushroom sauces, chicken, veal or pork. Also lovely with salads or on its own as an aperitif.

WINEMAKER

Jérôme Loisy

TECHNICAL DATA

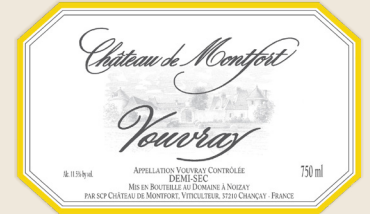
RS: 16.9 g/L

TA: 5.1 g/L

Alcohol

12.0%

Château de Montfort



A HISTORIC ESTATE HIGH
ABOVE THE LOIRE RIVER



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