



CHÂTEAU DE MONTFORT

CRÉMANT DE LOIRE ROSÉ NV

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 50 years, limiting yields and providing great concentration and depth in the wine. Château de Montfort is most famous for its demi-sec Vouvray.

BRC-certified and with an IFS rating of 97.7/100, Château de Montfort is at the forefront of quality standards. Over the years, Château has specialized in the production of sparkling wine.

APPELLATION

Loire Valley (Crémant de Loire Rosé), France

VARIETAL COMPOSITION

90% Cabernet Franc, 10% Chenin Blanc

TERROIR

Calcareous and clay-like for the Chenin Blanc as well as sandy soil close to Chinon for the Cabernet Franc.

WINEMAKING & VINTAGE NOTES

The two grapes are pressed and fermented together; Traditional method (as in Champagne). Slow pressing at low pressure. Must selection during pressing phase (150Kg of grape for 100 Liter). Fermentation in tanks with temperature control (17°-18° Celsius) during three weeks. Matured at least 12 month on the lies after the second fermentation in bottles.

TASTING NOTES

Bright pink. Fresh aromas of white red fresh fruits. Harmonious palate with a nice acidity and fineness.

Ideal for a party, in cocktails or paired with aperitifs and desserts.

Château de Montfort



WINEMAKER

Jérome Loisy

TECHNICAL DATA

Alcohol
12.5%



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections



TAUB FAMILY
SELECTIONS