



CHÂTEAU DE MONTFORT

VOUVRAY DEMI-SEC 2019

Château de Montfort

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.

APPELLATION

Loire Valley, France

VARIETAL COMPOSITION

100% Chenin Blanc

WINEMAKING & VINTAGE NOTES

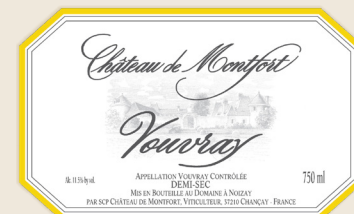
The 2019 vintage produced about a third or even half the harvest than the previous year. This was mainly due to the different climatic hazards of the year – frost, hail, coulure and even drought during the summer. Fortunately, the moderate rainfall in September allowed the grapes to reach a full, beautiful maturity.

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 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.



91 **TOP 100**
POINTS **VALUES OF 2021**
(June '21)
WINE & SPIRITS
April 2021

WINEMAKER

Jérôme Loisy

TECHNICAL DATA

RS: 16.9 g/L

Alcohol
12.5%

