



WINEMAKER

Jérôme Loisy

TECHNICAL DATA

Alcohol
12.5%

CHÂTEAU DE MONTFORT

CRÉMANT DE LOIRE BRUT 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), France

VARIETAL COMPOSITION

70% Chenin Blanc, 30% Chardonnay

TERROIR

Calcareous and clay-like terroir for the Chenin Blanc as well as limestone from Reugny.

WINEMAKING & VINTAGE NOTES

Hand-harvested grape. Traditional method (as in Champagne). Slow pressing at low pressure. Must selection during pressing phase. Fermentation in tanks with temperature control (17°-18° Celsius) during three weeks. Regular blend of the wines coming from Vouvray and Reugny. Matured at least 12 month on the lies after the second fermentation in bottles.

TASTING NOTES

Pale yellow with green reflections. Fresh aromas of white citrus aromas in the nose. On the palate, white flowers and toasty aromas. Delicate bubbles; harmonious with a nice acidity and fineness.

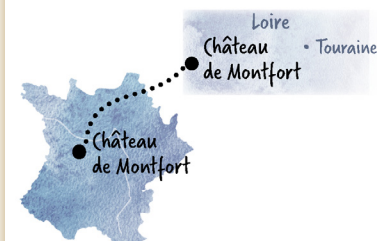
Ideal for a party, in cocktails or paired with aperitifs and desserts.

Château de Montfort



CRÉMANT DE LOIRE
APPELLATION CRÉMANT DE LOIRE CONTRÔLÉE
Brut

89 WINE ENTHUSIAST
POINTS
March 2020



TAUB FAMILY
SELECTIONS



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections