



*MONCONTOUR*  
*Vouvray Demi-Sec*  
*« La Belle Angerie »*

Vouvray off-dry “La Belle Angerie” bears the name of one of the best parcels in Château Moncontour. The Chenin Blanc grapes are harvested at full ripeness, then the juice is fermented and rests in tanks for four to six months. It is then down to the talent of the winemaker to evaluate the balance of the cuvée, carefully measuring the level of natural sugar and acidity in order to decide when to stop the maturation of the wine and move on to the bottling stage.

This cuvée is fresh, light and easy to drink.

Serve it chilled throughout the meal: as an apéritif, with appetizers such as sushi, with entrées such as fish or white meat in sauce, with hard cheeses and finally with fruity desserts.