



MONCONTOUR
Vouvray Sec
« Les Chapelles »

Château Moncontour's dry Vouvray "Les Chapelles" comes from a unique parcel in the village of Rochecorbon, near to Vouvray. The Chenin Blanc grapes are all hand-harvested. Regular lees stirring is carried out in suspension and malolactic fermentation takes place in barrels to develop the richness and roundness of this wine, which is perfect for cellaring. Dry Vouvray "Les Chapelles" is distinctive with its fine, slightly woody aromas and mocha notes, its wonderful attack on the palate and its smooth, satin finish. Serve it at between 10 and 12°C with a variety of appetizers or fish dishes with sauce.