



## *MONCONTOUR*

### *Crémant de Loire Blanc*

The Château Moncontour white Crémant de Loire is a delicious blend of three grape varieties. Chenin provides minerality, Chardonnay delivers finesse and Cabernet Franc reinforces the structure of this attractive wine. Made following the traditional method, with two years lying on its side, Crémant de Loire is reputed for its elegance and the quality of its fine bubbles. Each year, the grapes are hand-harvested and carefully collected in slatted boxes in order to ensure that the grapes are kept whole and that the most appealing aromas are conserved. The best juice is used for this cuvée, which should be served chilled as an apéritif at 7 or 8°C, with dessert or why not enjoy it with seared scallops and Jerusalem artichoke purée: delicious!