



MONCONTOUR
Vouvray Liqueux
« Nectar »

Château Moncontour's Vouvray liqueux is aptly named "Nectar". It is only made in the best, indeed very finest years, and requires alternating rain and sunshine to allow *botrytis cinerea* – the fungus responsible for noble rot – to develop on the berries. Only Chenin Blanc grapes affected by this noble rot are collected during the final harvesting period. It is also known as "late harvest" wine.

Alcoholic fermentation of "Nectar" takes place in tanks and can be quite slow: two to three months depending on the year.

This rich and opulent wine will not disappoint. It can be served alone, chilled, at the end of meal after dessert, in order to take advantage of its aromatic complexity.

A very fine wine for cellaring that is truly timeless.