



MONCONTOUR
Vouvray Moelleux
« Les Portes Vertes »

Château Moncontour's sweet Vouvray bears the name of the parcel where it originates, "Les Portes Vertes". It is located on the top of the slope and can provide the vines with enough water and sunlight for the grapes to ripen and be used in the creation of sweet wines.

The wine is vinified in tanks, which gives it a fresh and light character. It has a dazzling gold appearance and offers notes of dried apricots, marmalade and honey, and its rich, full mouthfeel is a real surprise.

Serve it at 10 or 12°C with monkfish, and prepare the sauce using the same wine. A real treat!