



CHÂTEAU MONCONTOUR
Vouvray,
« Prédilection Grande Réserve »

The Chenin Blanc grapes which go into the Prédilection Grande Réserve are grown on the best siliceous clay terroirs around the Château Moncontour. The creation of this prestigious wine requires very specific attention from harvest to vinification, under optimum conditions. The grapes are hand-harvested at perfect ripeness, the best juices are selected and the bottles rest for up to 36 months on their sides to achieve wonderful aromatic complexity. Its pale yellow appearance, its brioche aromas and its fine bubbles make it the perfect choice as an apéritif or with dessert at 7 or 8°C. You can then explain to your guests that the author Honoré de Balzac, when he wanted to purchase Château Moncontour, declared that “Moncontour is my predilection”.