



CHÂTEAU MONCONTOUR
Vouvray,
« Tête de Cuvée demi-sec »

Château Moncontour's Tête de Cuvée demi-sec is a Vouvray made following the traditional method, and requires twenty-four months on its side to achieve its wonderful bubbles. The vineyards are around thirty years old and grow on the terroirs of Vouvray, specifically on the parcel known as "La Monaco".

Tête de Cuvée is dosed with 30 grams of sugar per liter and its sweetness and fine bubbles are truly appealing. It will enhance your apéritifs and desserts, to the greatest delight of your guests.