



## *MONCONTOUR*

### *Crémant de Loire Rosé*

Château Moncontour's Crémant de Loire Rosé is made using the Cabernet Franc grape variety, which is also known as "Le Breton", and is grown in the villages around Vouvray and Chinon. The grapes are hand-harvested, the juice is carefully selected so that only the best is conserved and the bottles rest for up to sixteen months on their sides in order to obtain magnificent bubble finesse and a pleasant volume in the mouth. The pale salmon color of the Crémant de Loire gives it a soft and sophisticated appearance and the wine is perfect to serve with frozen desserts or fruit salads.