



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

“Tête de Cuvée demi-sec” is the classic cuvée by Château Moncontour. It is known as “Blanc de blanc”, because it contains 100% Chenin Blanc, which is a white grape with white juice, just like all Vouvrais in the appellation. This cuvée is a blend from the siliceous clay terroirs in the five villages around the château.

The Cellar Master has sought to preserve the fruity aspect of this traditional method with fine bubbles forming in the bottles, which spend one to two years on their sides. It is dosed at 30 grams of sugar to obtain its demi-sec character, and the “Tête de Cuvée demi-sec” will be a perfect accompaniment for sweet and sour Asian dishes or more classically, with a fruit tart.