



CHÂTEAU MONCONTOUR

Vouvray,
« Tête de Cuvée Brut »

“Tête de Cuvée brut” is the classic wine 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 wine, with fine bubbles forming in the bottles, which spend one to two years on their sides.

The “Tête de Cuvée” has a beautiful pale yellow appearance, aromas of fruits and flowers and a powerful flavor which is perfect to serve to your guests as an apéritif, or to be enjoyed at 7 to 8°C with a seafood platter.