



MONCONTOUR
Touraine,
« Eugénie Grandet »

Touraine is a dry sparkling, non-vintage white wine. It is made following the traditional method, and contains a blend of Chenin which brings structure and liveliness, and Chardonnay, which reveals finesse and elegance. The grapes come from young vines on siliceous clay terroirs in the villages of Vernou, Noizay and Reugny. This cuvée takes the name of a famous novel by Honoré de Balzac, and expresses wonderful acidity with lemon and floral notes. It can be enjoyed chilled as an apéritif, with dessert or during a meal to accompany fish or salad for an original twist.