

MONMOUSSEAU

BRUT ETOILE METHODE TRADITIONNELLE



REGION & SOIL

This quality sparkling wine is composed of a meticulous selection of the finest grapes from the vineyards of the Val de Loire.

VARIETALS

This blend is made with 70 % Chenin Blanc, a variety well adapted to the Loire valley climate, also known under many other names throughout the world, in particular PINEAU (or PINOT) de la Loire. The others grapes are ugni-blanc, and grapes exogenous from the Loire Valley.

This wine was made according to the Méthode Traditionnelle process in our underground cellars.

During the bottle fermentation (secondary fermentation) and its maturation, it was kept lying down on laths for some 12 to 18 months (the minimum legal time is 9 months) and at an ideal natural temperature of 12° C.

TASTE & APPEARANCE

Light golden colour.

Small long-lasting bubbles.

Full and frothy on the front palate, with almond, fig and pear flavours, with a soft integrated finish.

SUGGESTIONS

Serve between 6 and 8° C.

Ideal as an aperitif, this is the perfect wine for celebration.



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