

# MONTLOUIS MOUSSEUX BRUT

## Style

Sparkling, Dry, White

## Region

Loire

## Producer

Michel & Laurent Berger

## Appellation:

Montlouis, in the central Loire valley on the south bank of the river Loire opposite Vouvray.

## Cépage

100% Chenin Blanc

## Tasting Note:

Citric aromas and yeasty undertones precede a palate of sweet orchard fruit. The wine displays a lively mousse and a clean, off-dry finish..

## Serve

Enjoy as an aperitif

## Cellarage

Can happily age for up to 3 years although will be ready to drink from release.

## Vinification

Hand harvested fruit is pressed and fermented to produce a still wine. This is then vinified in the Traditional Method (formerly known as Champenois which is now reserved exclusively for wines made in the Champagne region) A mixture of yeasts and sugar, known as liqueur de triage, is added to the still wine in the bottle (which is then sealed with a crown cap) to induce a secondary fermentation the by-product of which is carbon dioxide which gives the wine its mousse or 'sparkle'. Modern gyropallettes are used to tilt and turn the bottles (a process known as remuage) to collect deposits of yeast on the bottle closure. The neck of the bottle is then frozen in brine solution and these deposits are removed (known as dégorgement) before the bottles are topped up and sealed with a proper flared cork. Wine from more than one vintage can be blended to give consistency so no vintage is declared.

## History

For many years Vouvray and Montlouis were sold under the same name. In 1936 with the advent of the AOC system the growers of Montlouis lodged a formal complaint as they were to be excluded from selling their wine as Vouvray. In December 1938 Montlouis was granted its own appellation status.

A full range of styles, from very dry to intensely sweet as well as sparkling wines, are made from Chenin Blanc at Montlouis. The Berger family is widely regarded as amongst the very best producers at Montlouis furnishing wines of a consistently high quality.

