

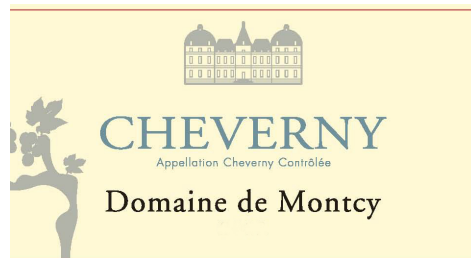
Domaine de Montcy

CHEVERNY BLANC - 2017



DOMAINE DE MONTCY

REGION: FRANCE - LOIRE



DOMAINE DE MONTCY

Domaine de Montcy is an estate in the Loire Valley carefully tended by the three brothers of Chevrier family, Valérie, Thierry and Vincent. With an aim to produce wines at the highest level the Cheverny appellation has to offer, they farm about 30 hectares across four main plots in the communes of Cheverny, Cormeray, Chitenay and more recently Celettes. It is also one of the few producers of the tiny appellation of Cour-Cheverny. Vincent Bonnal brings his vineyard and cellar expertise to the domaine along with his acumen with natural wines. In 2020 the family constructed a new, eco-built cellar in Cormeray, heralding the future of Domaine de Montcy.

THE WINE

Vineyard Profile

- Size of vineyard: 5 hectares
- Soil composition: Clay with silica on a calcareous base
- Training method: Baguette
- Vines/Ha: 6,000
- Yield/ha: 40
- Year vineyard planted: 1980, 1990, 2000

Harvest Notes

- Harvest time: October
- First vintage of this wine: 2007
- Number of bottles produced: 15,000
- Fermentation container: Stainless steel
- Length of alcoholic fermentation (days): 7
- Fermentation temperature: <20°C
- Aging container: Stainless steel
- Length of aging before bottling: Minimum of 4 months

Winemaker's Notes

- Light yellow color, this wine has notes of acacia flowers and leeches.
- Very aromatic at the nose but with a good length in the mouth.

Technical Information

- Varietal composition: 85% Sauvignon, 15% Chardonnay
- Alcohol: 13.0%

GENERAL INFO

Country	France
Region	Loire
Appellation(s)	Cheverny, Cour-Cheverny
Proprietors	Chevrier family
Founded	2006
Winemaker	Vincent Bonnal
Annual Production	4,000 9L cases
Farming (Sustainable, organic, biodynamic)	Organic & biodynamic