

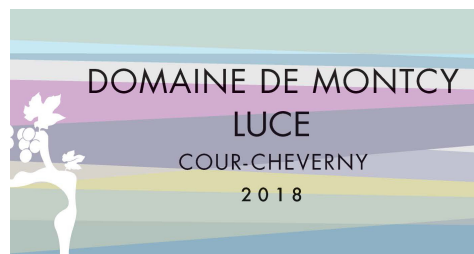
Domaine de Montcy

COUR-CHEVERNY LUCE - 2018



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

- Soils: Clay – siliceous
- Size of Vineyard: 3 Ha
- Vine Training System: Baguette
- Vines/Ha: 6000
- Year Planted: 1940

Harvest Notes

- Harvested in October
- Fermented in stainless steel tanks
- Only wild, native yeasts
- Minimum and controlled use of SO₂
- Aged 10 months in tank

Winemaker's Notes

Golden yellow color. Deep and complex aromas. In the first nose acacia fragrances dominate, then notes of rhubarb appear. A straightforward attack, with fresh and powerful mouthfeel with aromatic notes of hazelnut. Balanced with a long finish. A dry, balanced “grand vin” expressing all the wealth and tradition of Romorantin.

Technical Information

- 100% Romorantin grapes, an indigenous grape variety that grows only in this part of France, only 60 Ha planted in the world
- Alcohol: 11.5%
- DEMETER Certified

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