

Domaine de Montcy

COUR-CHEVERNY "LUCÉ" - 2019



DOMAINE DE MONTCY

REGION: FRANCE - LOIRE



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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
- Vine Training System: Baguette

Harvest Notes

- Hand harvested
- Fermented in temperature controlled stainless steel tanks using only native, wild yeasts and no enzymes for pure expression of the soil
- Minimal and controlled use of SO₂
- Aged 10 months in stainless steel tanks

Winemaker's Notes

Named for the Italian word for light, "Lucé" celebrates the Renaissance when Romorantin grapes were highly prized and Italian fashion spread throughout the world. Golden yellow in the glass. Deep and complex aromas that begin with pronounced acacia fragrance, followed by rhubarb. A fresh and powerful mouthfeel with a straightforward attack and aromatic hazelnut notes. Finishes with balance and good length. This dry and balanced "grand vin" expresses all of the tradition and wealth of Romorantin.

Pair with scallops, asparagus or artichoke starters.

Technical Information

- 100% Romorantin, an indigenous grape variety grown only in this part of France, 60 Ha planted worldwide
- Alcohol: 12.5%
- Certified Organic by ECOCERT
- Certified Biodynamic by DEMETER

REVIEWS

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92 Points - Wine and Spirits, February, 2023

From a biodynamic domaine, this romorantin's appeal lies in its elegant interplay between its flavors of mushroom, fresh Honeycrisp and cider apples. It has a rich texture with plenty of acidity couched within—an easy detour for anyone looking for a Savennières. A day of air starts to merge those savory and malic aspects, pushing it towards honeyed apple cider, the zingy acidity still directing the show. I'd be interested to try it again in a few years, though I'm happy to drink it now.

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