



MONTFORT
Vouvray Moelleux
« L'or de Montfort »

“L'or de Montfort” is a magnificent sweet Vouvray.

The Chenin Blanc grapes come from fifty year-old vines grown on limestone and clay soils in the village of Noizay.

The bunches are selected and harvested at full ripeness with the greatest care, in order to obtain residual sugar levels of 120 grams per liter and extraordinary smoothness.

“L'or de Montfort” is a rich and complex wine that you can decanter before serving chilled at 8 to 10°C with mature blue cheese and a delicious pear preserve or with tangy desserts such as rhubarb tart. Why not keep it for twenty years and you will be pleasantly surprised by the development of its marmalade and candied orange aromas.