



M O N M O U S S E A U

Monmousseau

www.monmousseau.com Loire Valley



Monmousseau is one of the leading producers of high quality sparkling wines in Touraine. Based in the heart of Touraine in Montrichard since 1886 they have been producing remarkable quality and value “Methode Traditionelle” sparkling wines from the various central Loire Valley appellations as well as a selection of dry wines. Production and ageing is carried out in 15kms of transformed limestone quarries left abandoned after yielding the stone used to build many of the famous Chateaux of the area. The cellar maintains a constant temperature of 12°C and perfect humidity for the aging of sparkling wines. Over time still wines have been added to the range and these are also produced in a fresh, pure, fruit-forward style. Monmousseau’s continued drive for quality combines both modern and traditional techniques, including the “Methode Traditionelle”, which ensures wines are aged in a horizontal position for over two years following secondary fermentation.



N.V. Brut Etoile

70% Chenin blanc, 30% Chardonnay. Aged for 18 months on lees, this method traditional sparkling shows excellent finesse of mousse and purity of fruit with pear, almond and fig notes. The wine has a long fine consistent bead of bubbles. Remarkable value for such quality.

N.V. Touraine Brut cuvee J.M.

100% Chenin blanc aged for 3 years on lees. This wine opens with notes of freshly cut apples. Good line of minerality is driven by slightly toasted honey notes and hazelnuts. Framed by a good line of acidity the palate has depth and character.

2014 Touraine Sauvignon blanc

100% Sauvignon blanc from Touraine in the central Loire around Cheverny. From fruit grown on richer soils that are still on a limestone base giving the wines good freshness and body. Shows bright clear Sauvignon character without any grassy herbaceous notes. Fine and pure fruit couple with richness from lees aging and lifted floral aromatics this wine is great value.

