

Alexandre M Mon Chenin

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France - Loire Valley

Mon Chenin means "My Chenin". This is Alexandre Monmousseau's personal view of what the Chenin Blanc grape from France is - full of floral and fresh white fruits, a palate of yellow fruits and floral flavors, finishing clean, fresh and dry.

Grapes for this cuvée are coming from 3 different villages (Vouvray, Montlouis-sur-Loire and Amboise) and they were selected for their ability to produce wines with lower ABV in order to have a better drinkability (12.5%).

Specifications

Wine Type	White
Varietals	100% Chenin Blanc
Age of Vines	Average 20 years
Agricultural Practices	Sustainable
Soil type	Limestone, Clay and Silicate
Vinification	Harvested by machine with selective sorting. Bio protection of the berries and must by non saccharomyces yeasts. Fermentation with native yeasts in stainless steel vat with temperature control. Aging sur lie for 5 months. RS: 3.45g/L
Production	900 (9-liter cases)
Pairings	Apéritif, seafood, fishes with buttery sauce, Asian cuisine and hard cheeses.



Codes, Weights and Measures

UPC	7 84585 02937 2
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02937 9
Case Weight	37
Cases/Pallet	49
Layers/Pallet	7
ABV	12.50%
SRP	\$ 25.99 USD 750mL Bottle