

Alexandre M Mon Mouss Petillant Naturel

Alexandre M

France - Loire Valley

Mon Mouss was Alexandre Monmousseau's nick name at school. Monmousseau = Mon Mouss. Mousseux means bubbly ... Mon Mouss is also a play on words meaning MY BUBBLY. The wine is a Pet-nat produced using a Methode Ancestrale, displaying lime and litchi aromas with apple and pear flavors.

Specifications

Wine Type	Sparkling
Varietals	100% Chenin Blanc
Age of Vines	Average 20 years
Agricultural Practices	Biodynamic
Soil type	Limestone, Clay and Silicate
Vinification	Very ripe grapes with a very good personality, hand-picked. No sulfites added up to disgorging. Fermentation with native yeasts ended in bottle (bottling in December). Aging sur lattes for 9 months. Riddling and disgorging in October. No dosage nor liqueur d'expédition and a very low amount of sulfites added. No residual sugar.
Production	125 (9-liter cases)
Pairings	Aperitif, seafood, oysters, light hard cheeses, and just for fun by itself.



Codes, Weights and Measures

UPC	7 84585 02939 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02939 3
Case Weight	37
Cases/Pallet	49
Layers/Pallet	7
ABV	13.50%
SRP	\$ 35.99 USD 750mL Bottle