

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: 3g/L |
| Production | 900 (9-liter cases) |
| Pairings | Apéritif, seafood, fishes with buttery sauce, Asian cuisine, 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 | 12.5% |
| SRP | \$ 22.99 USD 750mL Bottle |