

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 of word 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

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|-------------------------------|---|
| Wine Type | Sparkling |
| Varietals | 100% Chenin Blanc |
| Age of Vines | Average 20 years |
| Agricultural Practices | Biodynamic |
| Soil type | Limestone, Clay and Silicate |
| Vinification | Very ripped 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. Reddling and disgorging in October. no dosage nor liqueur d'expedition and a very low amount of sulfite added. |
| 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 | 13.5% |
| SRP | \$ 28.99 USD 750mL Bottle |