



MONMOUSSEAU

Part of the Esprit de Loire range

CUVÉE JM BLANC *Touraine blanc brut*

Nervous and distinguished

**CUVÉE JM WAS THE FAVORITE SPARKLING WINE
OF KING GUSTAF VI ADOLF OF SWEDEN(1882-1973)**

Cuvée JM was created in homage to Justin Marcel, the nephew of the founder of Maison Monmousseau. This experienced traveller contributed to the stature of Touraine's sparkling wines throughout Europe and further afield. The quality of the area's wines was quickly recognized, even by royal courts, especially in Scandinavia, where Monmousseau was the official supplier for many years.

VINE-GROWING & WINEMAKING

Grape varieties: Chenin and Cabernet Franc.

Soils/Terroirs: Tuffeau stone, covered in some places by granite, clay and flint-stone sand.

Vinification details: The chalk terroir of Touraine produces base wines with good acidity. Winemaking conserves this acid potential (no deacidification, no malo-lactic fermentation). The batches are sorted according to their tasting profile to maintain the harvest's aromas. They are then matured for 5/6 months on lees. The art of blending carried out by the cellar master combines the wine's acidity, fruity flavors and ageing potential. Long ageing on lees reinforces the strength on the palate, thereby justifying the initial acidity. Discreet mineral notes come to the fore.

Maturing period: 24 to 32 months.

EXPERTISE

The array of soil types in Touraine and grape varieties such as Chenin Blanc, Sauvignon, Cabernet Franc, Cot (Malbec) or Orbois provide Monmousseau with a highly diverse range of typical wines. For this reason, the harvest is carefully selected and made into wine according to AOC and most especially Monmousseau production specifications. This rigor allows for the production of refined and prestigious wines. With its ideal and constant temperature of 12°C, the ageing cellar is a special place, respecting wine and tradition.

TASTING NOTES

COLOR

Brilliant pale yellow.

AROMAS

Typical of the Chenin Blanc grape variety with hazelnut and almond aromas and a hint of honey and apricot.

ON THE PALATE

Fresh and acidulated with notes of orange blossom.

FOOD PAIRING

As an aperitif, on its own or with almonds.

With seafood: shell fish, oysters, and sea scallops...

With dessert: spicy pear and thyme tart or chocolate cake.

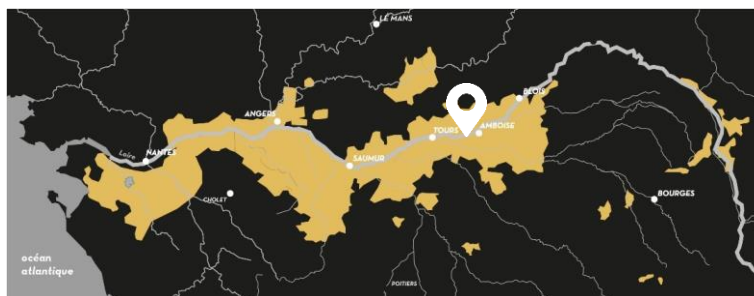
Serving temperature:
Between 6 °C and 8°C



ESPRIT DE LOIRE, a selective range, combining richness and diversity

ESPRIT DE LOIRE, richesse et diversité, brings together a selection of still and fine sparkling Loire Valley wines representing the diversity and the richness of our appellation and varietal wines, from Nantes to Sancerre. The mission of Esprit de Loire, richesse et diversité, is that of preserving at once our expertise and our terroirs through the enhancement of AOPs and varietals, but also of creating innovative blends, thanks to a sufficiently audacious spirit. In line with a sustainable approach, this portfolio is the ambassador of a new form of vine-growing even more respectful of the vintner, consumer and environment.

Loire Valley wines flourish in a unique cultural landscape, classified as a UNESCO World Heritage site. The Loire Valley vineyard extends over 65,000 hectares within 4 regions – Pays Nantais, Anjou-Saumur, Touraine and Centre Loire. All and all, this wine route represents a distance of 800 km.



The Loire Valley is France's 3rd largest winegrowing region. Stretching from the Atlantic coast to the Centre region, it is a point of equilibrium, where North meets South, sophistication meets freshness, art meets literature, and tradition meets modernity. These harmonious contrasts - plus the generally temperate climate and extraordinarily varied terroirs - have produced the world's most diverse array of wines. As a result, France's longest river is capable of providing a rich selection of over 50 still and sparkling AOP and PGI wines and over 10 varieties (Chenin, Sauvignon, Chardonnay, Melon de Bourgogne, Cabernet Franc...). All of the wines are in the nature of the Loire Valley.

ABOUT MAISON MONMOUSSEAU **« SOLEMN MOMENTS »**

Maison Monmousseau has been situated at the heart of the Loire Valley in Montrichard since 1886. With its exceptional know-how, the company masters the art of blending Loire Valley appellations, and most especially Touraine. The variety of the area's soils and grapes such as Chenin Blanc, Cabernet Franc or more specifically Cot (Malbec) produce complex and typical wines. The careful selection of the harvest in the vineyard, which is vinified in Monmousseau's cellars according to the méthode traditionnelle, and then aged for a long period in naturel tuffeau stone galleries, produces lively, elegant and prestigious wines with a persistent bead of fine bubbles. Maison Monmousseau opens its doors to visitors for a scenic wine tour of its cellars which have a strong link with the castles of the Loire Valley between the art of elaborating a great wine and history. Distributed at home and abroad by selective channels, the Monmousseau brand symbolizes special drinking moments.

Tradition – Elegance – Grands occasions





MONMOUSSEAU



Part of the Esprit de Loire range

CUVÉE JM ROSÉ *Touraine rosé brut*

Fleshy and fruity

**CUVÉE JM WAS THE FAVORITE SPARKLING WINE OF
KING GUSTAF VI ADOLF OF SWEDEN (1882-1973)**

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VINE-GROWING & WINEMAKING

Grape varieties: Gamay and Cabernet Franc.

Soils/Terroirs: Tuffeau stone, covered in some places by granite, clay and flint-stone sand.

Vinification details: The Gamay is harvested when it is almost over-ripened in view of obtaining fully mature and very tasty fruit. As a result, the must contains a lot of sugar, which is partly used to carry out a second fermentation.

Maturing period: 12 months.

EXPERTISE

The array of soil types in Touraine and grapes varieties such as Chenin Blanc, Sauvignon, Cabernet Franc, Cot (Malbec) or Orbois provide Monmousseau with a highly diverse range of typical wines. For this reason, the harvest is carefully selected and made into wine according to AOC and most especially Monmousseau production specifications. This rigor allows for the production of refined and prestigious wines. With its ideal and constant temperature of 12°C, the ageing cellar is a special place, respecting wine and tradition.

TASTING NOTES

COLOR
Red currant.

AROMAS

Tasty and expressive with red berry notes (cherry and strawberry).

ON THE PALATE

Aromatic, with an ample and fresh structure.
Nice vinous texture.
A hint of black pepper.

FOOD PAIRING

Cuvée JM Rosé is perfect as an aperitif or with dessert.
Salmon tartar, seasonal vegetable verrines, raspberry tart, spice poached pears, strawberry tiramisu.

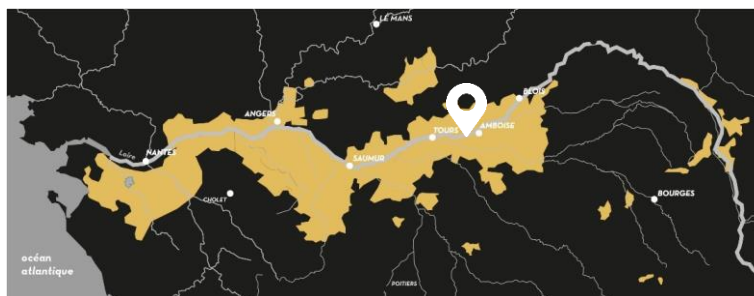
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MONMOUSSEAU

Part of the Esprit de Loire range

CRÉMANT DE LOIRE *Blanc brut*

Refined and fruity

CHIEFLY RED GRAPE VARIETIES IN VIEW OF OBTAINING ROUNDNESS AND FRUITY AROMAS – AN ART IN ITSELF!

Over the past 15 centuries, many famous French poets and writers have paid tribute to the vine covered slopes of Touraine. «Shame on anyone not admiring my joyful, beautiful and brave Touraine, the seven valleys of which, boast water and wine!» Honoré de Balzac.

VINE-GROWING & WINEMAKING

Grape varieties: Cabernet Franc, Chardonnay, Pinot Noir, Chenin Blanc and Pineau d'Aunis.

Vines: Touraine and Anjou

Soils/Terroirs: Tuffeau stone (home to Monmousseau's cellars), covered in some places by granite, clay and flint-stone sand.

Vinification details: This offering's freshness and energy are brought about by techniques, enhancing the wine's fruity flavors and rich aromas, revealed on the palate by fine bubbles. Fermentation and ageing take place in Monmousseau's underground cellars, at a constant and natural temperature of 12°C.

Maturing period: 18 to 24 months.

EXPERTISE

The array of soil types in Touraine and grapes varieties such as Chenin Blanc, Sauvignon, Cabernet Franc, Cot (Malbec) or Orbois provide Monmousseau with a highly diverse range of typical wines. For this reason, the harvest is carefully selected and made into wine according to AOC and most especially Monmousseau production specifications. This rigor allows for the production of refined and prestigious wines. With its ideal and constant temperature of 12°C, the ageing cellar is a special place, respecting wine and tradition.

TASTING NOTES

COLOR

Pale yellow.
Delicate and fine bubbles.

AROMAS

A wide range of aromas.
Fruity bouquet with yellow fleshed fruit but also red currant and toasted bread.

ON THE PALATE

Ample with good freshness. Nice balance between the fruit of the Chardonnay and Cabernet Franc with lemon on the finish brought about by the Chenin Blanc.

Food pairing

On its own as an aperitif or with oysters and seafood.
Equally well suited to soft goat's cheese or Saint Maure. At the end of a meal, with a lemon meringue pie.

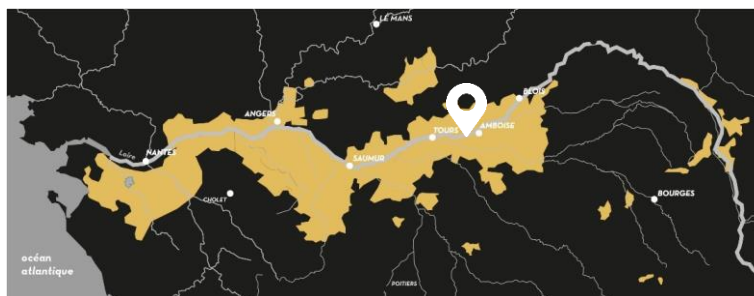
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Tradition – Elegance – Grands occasions





MONMOUSSEAU



Part of the Esprit de Loire range

CRÉMANT DE LOIRE

Rosé brut

Fruity and round

**PERFECT BALANCE BETWEEN STRENGTH AND FINESSE,
GENEROSITY AND FRESHNESS, AN ART IN ITSELF!**

Over the past 15 centuries, many famous French poets and writers have paid tribute to the vine covered slopes of Touraine. «Shame on anyone not admiring my joyful, beautiful and brave Touraine, the seven valleys of which, boast water and wine!» Honoré de Balzac.

VINE-GROWING & WINEMAKING

Grape varieties: Cabernet Franc and Grolleau Noir.

Vines: Touraine.

Soils/Terroirs: Tuffeau stone (home to Monmousseau's cellars), covered in some places by granite, clay and flint-stone sand.

Vinification details: This offering's freshness and energy are brought about by techniques, enhancing the wine's fruity flavors and rich aromas, revealed on the palate by fine bubbles. Fermentation and ageing take place in Monmousseau's underground cellars, at a constant and natural temperature of 12°C.

Maturing period: 12 months to conserve this wine's fruity features.

EXPERTISE

The array of soil types in Touraine and grapes varieties such as Chenin Blanc, Sauvignon, Cabernet Franc, Cot (Malbec) or Orbois provide Monmousseau with a highly diverse range of typical wines. For this reason, the harvest is carefully selected and made into wine according to AOC and most especially Monmousseau production specifications. This rigor allows for the production of refined and prestigious wines. With its ideal and constant temperature of 12°C, the ageing cellar is a special place, respecting wine and tradition.

TASTING NOTES

COLOR



Very nice bright pink color.

AROMAS



Lively and delicate.

ON THE PALATE



Vibrant on the palate with genuine freshness. Fragrant notes of red berries (raspberry and wild strawberry) and capsicum.

FOOD PAIRING

On its own as an aperitif.
White meat, poultry and grilled fish.
At the end of a meal with strawberry tart or fruit salad.

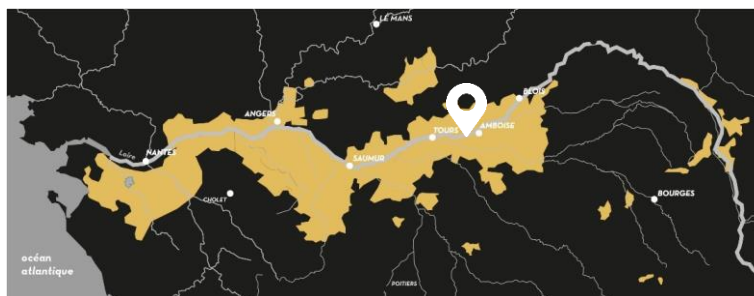
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MONMOUSSEAU

Part of the Esprit de Loire range

L'ESSENTIEL *Touraine blanc brut*

Mineral and complex

RARE FOR THE LOIRE VALLEY: A PREMIUM FINE SPARKLING WINE WITHOUT EXPEDITION LIQUEUR

The oenologist selected the ripest grapes with the least acidity, specifically for this wine, so as not to use expedition liqueur, hence its name L'ESSENTIEL. This top quality brand displays perfect balance, thanks to its long maturing period.

VINE-GROWING & WINEMAKING

Grape varieties: Cabernet Franc and Chenin.

Vines: Touraine.

Soils/Terroirs: Tuffeau stone (home to Monmousseau's cellars), covered in some places by granite, clay and flint-stone sand.

Vinification details: This offering's freshness and energy are brought about by techniques, enhancing the wine's fruity flavors and rich aromas, revealed on the palate by fine bubbles. Fermentation and ageing take place in Monmousseau's underground cellars, at a constant and natural temperature of 12°C.

Maturing period: 30 to 36 months.

EXPERTISE

The array of soil types in Touraine and grapes varieties such as Chenin Blanc, Sauvignon, Cabernet Franc, Cot (Malbec) or Orbois provide Monmousseau with a highly diverse range of typical wines. For this reason, the harvest is carefully selected and made into wine according to AOC and most especially Monmousseau production specifications. This rigor allows for the production of refined and prestigious wines. With its ideal and constant temperature of 12°C, the ageing cellar is a special place, respecting wine and tradition.

TASTING NOTES

COLOR

Bright golden color.

AROMAS

Delicate and fruity.
Exhaling aromas of fresh and roasted almonds, as well as brioche.

ON THE PALATE

Pleasant vivacity.
Good balance between roundness and subtle bitterness.
Very elegant structure.

FOOD PAIRING

L'Essentiel is a gastronomic sparkling wine. It goes perfectly well with fresh and refined food such as oysters, bream, fish or vegetable terrines, seafood casserole, or even goat's cheese.

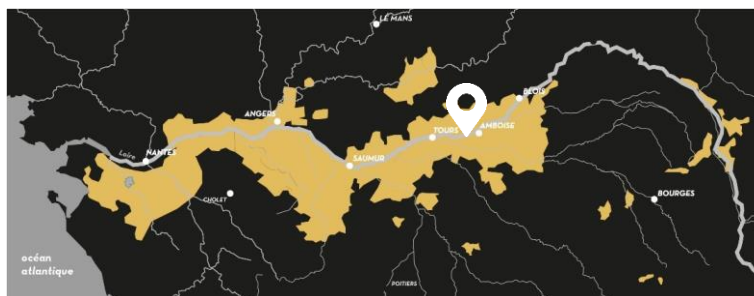
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MONMOUSSEAU

Part of the Esprit de Loire range

VOUVRAY *Blanc brut*

Fresh and fruity

**THIS ALMOST CENTURY OLD MONMOUSSEAU BRAND,
WAS ALREADY A FAVORITE OF THE SWEDISH COURT IN THE 1950S**

Previously called Vouvray Printemps, this product was enjoyed by the Swedish aristocracy in the 1950s, notably under the rule of Gustaf Adolf (1882-1973). This wine is made out of the Loire's emblematic white grape variety: Chenin.

VINE-GROWING & WINEMAKING

Grape varieties: Chenin Blanc.

Vines: Touraine.

Soils/Terroirs: Tuffeau stone (home to Monmousseau's cellars), covered in some places by granite, clay and flint-stone sand.

Vinification details: Made at a controlled temperature, this wine's freshness and energy are brought about by techniques, enhancing its fruity flavors and rich aromas, revealed on the palate by fine bubbles. Its fermentation is stopped when the base wine contains the desired amount of residual sugars (11%).

Maturing period: 18 to 24 months.

EXPERTISE

The array of soil types in Touraine and grapes varieties such as Chenin Blanc, Sauvignon, Cabernet Franc, Cot (Malbec) or Orbois provide Monmousseau with a highly diverse range of typical wines. For this reason, the harvest is carefully selected and made into wine according to AOC and most especially Monmousseau production specifications. This rigor allows for the production of refined and prestigious wines. With its ideal and constant temperature of 12°C, the ageing cellar is a special place, respecting wine and tradition.

TASTING NOTES

COLOR

Discrete gold color.
Pale yellow.

AROMAS

White fleshed fruit, with notes
of Granny Smith.

ON THE PALATE

Good balance with minerality and
the fruity flavors of Chenin blanc.

FOOD PAIRING

As an aperitif or with an entire meal.
Fried fish from the Loire Valley,
pike with a butter sauce and
red berry zabaione.

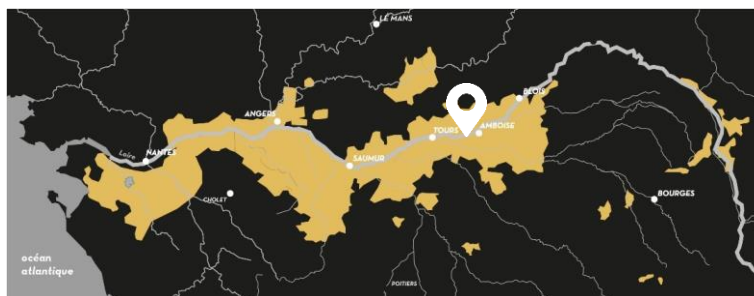
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VOUVRAY *Blanc ½ sec*

Fruity and round

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Previously called Vouvray Printemps, this product was enjoyed by the Swedish aristocracy in the 1950s, notably under the rule of Gustaf Adolf (1882-1973). This wine is made out of the Loire's emblematic white grape variety: Chenin.

VINE-GROWING & WINEMAKING

Grape varieties: Chenin Blanc.

Vines: Touraine.

Soils/Terroirs: Tuffeau stone (home to Monmousseau's cellars), covered in some places by granite, clay and flint-stone sand.

Vinification details: Made at a controlled temperature, this wine's freshness and energy are brought about by techniques, enhancing its fruity flavors and rich aromas, revealed on the palate by fine bubbles. Its fermentation is stopped when the base wine contains the desired amount of residual sugars (11%).

Maturing period: 18 to 24 months.

EXPERTISE

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TASTING NOTES

COLOR

Pale yellow with golden tints.

AROMAS

White and yellow fleshed fruit, discreet lemon, highlighted by light floral notes.

ON THE PALATE

Good balance between freshness and sucrosity. Lemon on the finish.

FOOD PAIRING

This Vouvray can be served with sea scallops or pike with mayonnaise. It is also perfect at the end of a meal with raspberry shortcake, salted butter biscuits and apple-based desserts.

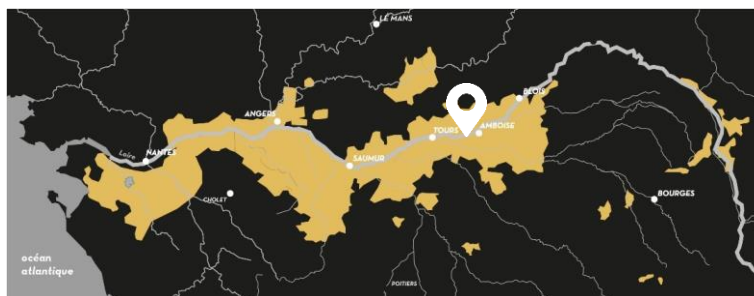
Serving temperature:
Between 6 °C and 8°C



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ABOUT MAISON MONMOUSSEAU **« SOLEMN MOMENTS »**

Maison Monmousseau has been situated at the heart of the Loire Valley in Montrichard since 1886. With its exceptional know-how, the company masters the art of blending Loire Valley appellations, and most especially Touraine. The variety of the area's soils and grapes such as Chenin Blanc, Cabernet Franc or more specifically Cot (Malbec) produce complex and typical wines. The careful selection of the harvest in the vineyard, which is vinified in Monmousseau's cellars according to the méthode traditionnelle, and then aged for a long period in naturel tuffeau stone galleries, produces lively, elegant and prestigious wines with a persistent bead of fine bubbles. Maison Monmousseau opens its doors to visitors for a scenic wine tour of its cellars which have a strong link with the castles of the Loire Valley between the art of elaborating a great wine and history. Distributed at home and abroad by selective channels, the Monmousseau brand symbolizes special drinking moments.

Tradition – Elegance – Grands occasions





MONMOUSSEAU

Part of the Esprit de Loire range

L'INÉDITE Blanc brut

Fat and vinous

A UNIQUE GRAPE VARIETY FOR A UNIQUE SPARKLING WINE

The Romorantin white grape variety is only used to make a single appellation wine - AOC Cour-Cheverny. King Francois 1 of France planted the first vines of Romorantin here in 1519, to make them prosper, close to the castle of his mother, Louise de Savoie. Its more or less large bunches are made up of small white berries that become pink when ripe and that are particularly sensitive to grey mould. The wines of Cour-Cheverny are fruity whites with aromas of white flowers, citrus fruit and honey. Lively, their roundness provides ageing potential.

VINE-GROWING & WINEMAKING

Grape varieties: Chardonnay and Romorantin.

Vines: Touraine.

Soils/Terroirs: Tuffeau stone (home to Monmousseau's cellars), covered in some places by granite, clay and flint-stone sand.

Vinification details: This wine's freshness and energy are brought about by techniques, enhancing its fruity flavors and rich aromas, revealed on the palate by fine bubbles.

Fermentation and ageing take place in Monmousseau's underground cellars, at a constant and natural temperature of 12°C.

Maturing period: 18 to 24 months.

EXPERTISE

The array of soil types in Touraine and grapes varieties such as Chenin Blanc, Sauvignon, Cabernet Franc, Cot (Malbec) or Orbois provide Monmousseau with a highly diverse range of typical wines. For this reason, the harvest is carefully selected and made into wine according to AOC and most especially Monmousseau production specifications. This rigor allows for the production of refined and prestigious wines. With its ideal and constant temperature of 12°C, the ageing cellar is a special place, respecting wine and tradition.

TASTING NOTES

COLOR

Very beautiful pale yellow color with discreet green tints.

AROMAS

Great intensity with notes of yellow fleshed fruit (apricot, peach). Followed by very refined notes, evoking butter, hazelnut and almonds.

ON THE PALATE

Supple and harmonious, with plenty of roundness. Notes of nectarine, citrus fruit, and nice minerals on the finish. Plenty of length and refreshing.

FOOD PAIRING

As an aperitif.

Can also be enjoyed with raw ham, sauteed foie gras, fish such as sole or with seafood. When it comes to desserts, its well suited to apricot tart, and yellow fleshed fruit dishes in general.

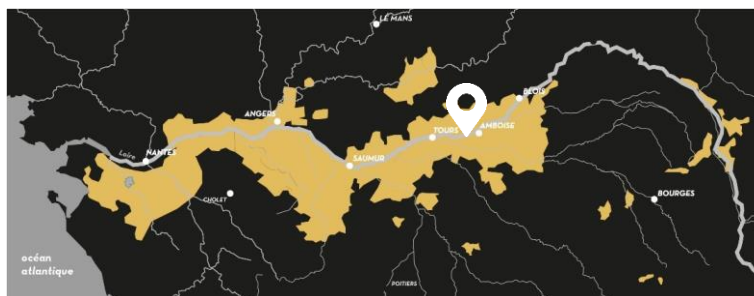
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Tradition – Elegance – Grands occasions





MONMOUSSEAU

Part of the Esprit de Loire range

CRÉMANT DE LOIRE BLANC BRUT

No added sulfites

Elegant and fruity

« THE PUREST EXPRESSION OF THE TERROIR »

Genuine craftsmanship, this sulfite-free Crémant de Loire offers the purest expression of the terroir and the grape variety.

Each step, from harvesting through to bottling is carefully controlled, to avoid the development of unwanted bacteria or yeast, as well as oxidation. This technical expertise helps to conserve the crisp and fruity characteristics of this refined sparkling wine.

VINE-GROWING & WINEMAKING

Grape variety: Chenin et Chardonnay

Soils/ Terroirs: chalky-clay and gravel

Vinification details: This wine is derived from a blend of 2 plots: one located in a chalky-clay terroir offering crispness; and another in a gravelly terroir bringing about fruitiness and complexity. The grapes are handpicked and carefully sorted to extract the highest quality juice. The wine is bottled early on in December to avoid premature oxidation and to conserve the wine's excellent fruity side. Last of all, the wine is disgorged thanks to "jetting", a novel technique preventing oxidation without the use of sulfites. It involves the addition of a tiny drop of water to the wine's surface just before bottling to expell any oxygen in the headspace.

Maturing period: 18 to 24 months on laths.

EXPERTISE

In light of the many species that have been identified at the heart of this vineyard, biodiversity is clearly one of its attributes. We take into account the local environment and the special characteristics of each parcel when we cultivate our vines. For example to restore life to the soils we sow other crops between the vineyard rows, such as barley, mustard, and radishes. High Environmental Value certification confirms that our growing techniques respect the environment and terroirs.

TASTING NOTES

COLOR

Pale yellow with slightly golden tints.

AROMAS

Fruity with notes of well ripened apricot and peach.

ON THE PALATE

Refined and light, with aromas of white fleshed fruit.
Refined and long lasting bubbles.

FOOD PAIRING

Perfect as an aperitif, with savory or sweet tarts and pear based desserts.

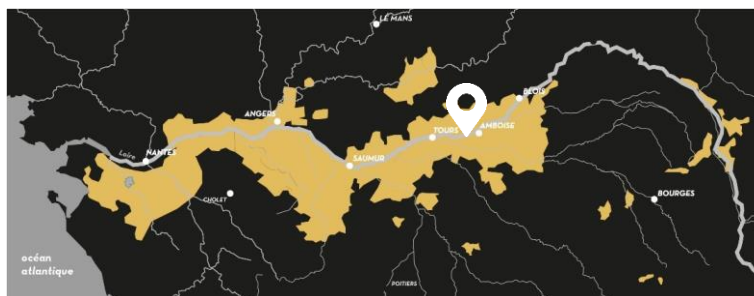
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