

# Dom Thet Montlouis sur Loire Extra Brut

## THE FACTS

**COUNTRY:** France

**REGION:** Loire

**APPELLATION:** Montlouis sur Loire

**CEPAGE:** 100% Chenin Blanc

**WINEMAKING:** Direct pressing and cold clarification. First fermentation with indigenous yeasts and aging for 6 months. The blend adds 2-5% of the wines of previous years, aged in new oak barrels. Second fermentation and bottle aging before disgorgement for at least 24 months. **RESIDUAL SUGAR:** 5 g/L

**ALCOHOL BY VOLUME:** 12.5%

**AGING:** 6 months in inerts vats

**ANNUAL PRODUCTION:** 17000 bottles



## THE STORY

Domaine THET offers a unique experience at the meeting of traditional know-how and a new vision of viticulture. Our 10-hectare vineyard is rooted in the smallest appellation of the Loire Valley, in Montlouis-sur-Loire, at the heart of a world-renowned Loire heritage.

## THE ADJECTIVES

**AROMAS / FLAVORS:** Apple, mango, grapefruit, lemon, acacia

**MOUTHFEEL:** Medium-bodied

## THE SELLING POINTS

Sparkling wine for every occasion!

**SUSTAINABILITY:** Green Practicing

**PAIRINGS:** Fried oysters, grazing boards, brunch

