

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

