



MONMOUSSEAU

MONMOUSSEAU

CUVÉE CISELÉE

Crémant de Loire Blanc Brut

A REFINED CRÉMANT DE LOIRE SHAPED BY MONMOUSSEAU'S SIGNATURE CRAFTSMANSHIP. COMBINING ELEGANCE, FRESHNESS AND BEAUTIFULLY FINE BUBBLES.

Chenin Blanc 70–80% · Chardonnay 10–20% · Pinot Noir, Pineau d'Aunis & Cabernet Franc completing the blend.

TASTING NOTES

Pale gold in colour with fine, delicate bubbles. The nose opens with a floral bouquet, while the palate is broad and fresh, showing white-fleshed fruit, hints of red berries and a long, elegant finish.

FOOD PAIRINGS

Perfect as an aperitif, or paired with oysters, seafood and fresh goat's cheese. It also works beautifully with Sainte-Maure-de-Touraine, desserts and light fruit-based dishes.

TERROIR

The vineyards lie on Touraine's characteristic tuffeau limestone, overlaid with granitic sand, clay or flint depending on the site. These soils contribute freshness, floral character and a distinctive saline edge to the wine.

VINIFICATION

The grapes are harvested by hand, with only the finest musts selected for the 'Coeur de Cuvée'. After alcoholic fermentation, the wine rests to allow the yeasts to settle naturally, followed by three months of lees stirring. It is then aged for 36 months sur lattes in Monmousseau's tuffeau cellars, before slow riddling by hand and final disgorgement.

AWARDS & RECOGNITION

Decanter 2022 – Silver Medal

Loire Buyers' Selection 2022 – 96 points

Guide Hachette des Vins 2023 – 1 Star

Concours National des Crémants – Gold Medal

Decanter 2025 – Gold Medal, 95/100



MAISON VINTIQUE

TECHNICAL DETAILS

Product Code	MV-MONO1-NV
Wine Variety	Sparkling
Cuvée	Cuvée Ciselée Blanc Brut
AOP	Crémant de Loire
Wine Estate / Oenologist	Monmousseau Thomas Ragot
Country	France
Region	Loire
ABV	12%
Vintage	NV
Ageing	36 months sur lattes
Cellaring	TBC
Bottle Size	75 cl
Closure	Cork
Case Size	6 x 75cl
Serve Temp.	6–8 °C
Allergens	TBC
Residual Sugar	TBC
Total Acidity	TBC
pH	TBC
Organic	TBC