



MONMOUSSEAU

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## CUVÉE ORFÈVRE 2020

### Crémant de Loire Extra Brut

A DISTINGUISHED VINTAGE CRÉMANT DE LOIRE, COMBINING CHENIN BLANC'S FINESSE, CHARDONNAY'S RICHNESS AND EXTENDED CELLAR AGEING FOR EXCEPTIONAL ELEGANCE AND COMPLEXITY.

Chenin Blanc 80% · Chardonnay 20%

#### TASTING NOTES

Pale gold in colour with delicate golden highlights and fine, elegant bubbles. The nose is intensely floral, with enticing notes of candied mandarin. The palate is fresh yet full-bodied, revealing citrus and delicate white flowers, complemented by refined acidity and exceptional length.

#### FOOD PAIRINGS

Beautiful alongside fish in a rich beurre blanc sauce, roast duck or delicately cured meats. Its vibrant freshness and refined complexity make it equally enjoyable as an aperitif or throughout an elegant dinner.

#### TERROIR

Sourced from carefully selected Touraine vineyards, where tuffeau limestone is overlaid with granitic sand, clay or flint. These distinctive soils contribute freshness, floral expression and a delicate saline character, bringing elegance and precision to the wine.

#### VINIFICATION

The finest musts are selected for the Cœur de Cuvée, with Chardonnay partially fermented in oak barrels. Nine months of lees stirring develop complexity, followed by at least 36 months of ageing in historic tuffeau cellars. Hand riddling and a delicate 3 g/L dosage complete the cuvée.

#### AWARDS & RECOGNITION

MUNDUS VINI 2026 – Gold Medal

Decanter 2026 – Silver Medal

Guide Hachette des Vins 2025 – 1 Star

Global Chenin Blanc Masters 2024 – Silver Medal

Global Chenin Blanc Masters 2025 – Bronze Medal



MAISON VINTIQUE

#### TECHNICAL DETAILS

|                          |                                         |
|--------------------------|-----------------------------------------|
| Product Code             | MV-MONO3-2020                           |
| Wine Variety             | Sparkling                               |
| Cuvée                    | Cuvée Orfèvre                           |
| AOP                      | Crémant de Loire Extra-Brut             |
| Wine Estate / Oenologist | Monmousseau Thomas Ragot                |
| Country                  | France                                  |
| Region                   | Loire                                   |
| ABV                      | 12%                                     |
| Vintage                  | 2020                                    |
| Ageing                   | 36 months sur lattes in tuffeau cellars |
| Cellaring                | TBC                                     |
| Bottle Size              | 75 cl                                   |
| Closure                  | Cork                                    |
| Case Size                | 6 x 75cl                                |
| Serve Temp.              | 6-8 °C                                  |
| Allergens                | TBC                                     |
| Dosage                   | 3 g/L                                   |
| Total Acidity            | TBC                                     |
| pH                       | TBC                                     |
| Organic                  | TBC                                     |