

# CHRISTOPHE MONGET

## COTEAUX DE GIENNOIS – SAUVIGNON BLANC

LOIRE

### Story

The small appellation of Coteaux du Giennois produces tiny quantities of wine with its 200 hectares of clay-limestone terrain extending across 50 kilometers just north of Pouilly-Fumé. Christophe Monget and his cousin manage 23 hectares of family vineyards that were once planted with grains and occupied by cattle. With a passion for wine and polycultural farming, the family dedicated their entire property and historic 300 year old stone barns to grape growing and winemaking.

Farming philosophy : Committed to organic/natural farming and a member of Terra Vitis

### Vineyard Information

Grape varieties : 100% Sauvignon Blanc  
Plot size : 15 ha (37.1 acres)  
Average age of the vines : 20 years  
South by Southwest  
Elevation : 160m (525ft)  
Soils : 80% Flint with clay, 20% clay-limestone-marl

#### FARMING PRACTICES

- Training method : Guyot Poussard
- No pesticides are used, only biological agents
- Cover crops
- Organic fertilizer
- Severe de-budding, 16 bunches per plant

### Winemaking

- Choice of harvest date is the leading factor in the expression of Monget Sauv Blanc.
- Mechanical harvest
- Slow press
- Cold settling : 12-18 hours days at 45°F
- Yeast: Indigenous
- Fermentation : temperature-controlled stainless-steel tanks
- Aging : 3 months in stainless steel tank / on fine lees
- Fined : Yes
- Filtration : Yes
- SO2 : <100ppm
- Vegan : Yes

### Tasting notes

The nose is composed of tangerine, grapefruit and lemon aromas with a subtle background of lily and elderberry. A wine with great freshness and vitality offering a consistent palate of citrus. A wine full of finesse and perfect tension with a finish of mineral notes

