

# Le Rocher des Violettes Montlouis "Pétillant originel " 2021



**Product price:**

**€126.00**

**Product features:**

Area: LOIRE

Winemaker: Xavier Weiskopf

Vintage: 2021

Appellation: Montlouis-sur-Loire

Color: sparkling white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 88/100

Cépage dominant: chenin

Alcool: 12

## **Product short description:**

Superbly vinified Chenins aged on lattes as it should be, resulting in a superb outcome that has nothing to envy from a very good Champagne. A magnificent pétillant naturel without additives, for worry-free tomorrows.

## **Product description:**

**PRESENTATION OF ROCHER DES VIOLETTES**  
**+ ALL ITS OTHER CUVEES IN STOCK**

Comments on this

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**RVF Guide to the Best Wines of France 2025** (Sept. 2024): **88/100**. *The sparkling wine opens with roundness and an aromatic patina, a sign of the evolution of this 2021.*

### **Technical sheet written by the domaine:**

The AOC Montlouis sur Loire is located upstream of Tours, at the meeting point of the Loire and Cher valleys. It spans 3 municipalities: Montlouis sur Loire, Saint Martin le Beau, and Lussault sur Loire, covering a total area of approximately 400 hectares.

Our domaine is spread over 11 ha in Montlouis and 3 ha in Touraine.  
All the vines are located in Saint Martin le Beau.

### **Viticulture**

Grape variety: Chenin Blanc (Pineau de Loire) aged 40 years.

Density: 6500 vines/hectare

Parcel area: 3 ha

Yields: 40 hl/ha

Cultivation method: Organic certified by Ecocert.

Pruning: Guyot

Climate: Continental with oceanic influence.

Harvest: Manual with successive sorting

Soils: Clay-limestone

### **Vinification and Aging**

Fermentation / Aging: Wines fermented and vinified in stainless steel tanks, 2 months of fermentation before bottling.

A natural sparkling wine, as its name suggests, is an effervescent wine, where the sparkling process in the bottle is carried out by the yeast strain that initiated the alcoholic fermentation, unlike Champagne or Crémant where an exogenous yeast is added during bottling.

During the harvest, the alcohol content is around 12.4% vol.

The must is fermented at low temperature in stainless steel tanks.

Then, the wine is bottled while there are still 13 grams of sugar per liter. The sparkling process is the stage during which the indigenous yeasts from the grapes continue to consume the residual sugar while releasing carbon dioxide.

The bottles then rest for a minimum of 28 months on laths, after which they are disgorged and capped without the addition of liqueur.

Aging potential: 4 years

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