

# Le Rocher des Violettes Montlouis "Touche Mitaine" dry white 2024



**Product price:**

**€114.00**

**Product features:**

Area: LOIRE

Winemaker: Xavier Weisskopf

Vintage: 2024

Appellation: Montlouis-sur-Loire

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: chenin

Alcool: 12,5

## **Product short description:**

The Montlouis made from the young Chenins of the domaine, expertly aged in barrels. Superb Montlouis-sur-Loire, fresh and delightfully "citrusy," that can be enjoyed soon or kept for a few years without worry.

## **Product description:**

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

**Rocher des Violettes Montlouis "Touche Mitaine" dry white 2024**

**Technical sheet written by the domaine:**

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This wine has been produced from the chenin grape, from the parcel named after the cuvée "Touche Mitaine". It is located on the slopes of the Cher in the municipality of Saint Martin le Beau.

**Grape variety:** 100% Chenin

**Vines:** The vines are the youngest of the domaine (30 years). The clay-siliceous soil gives a wine of great finesse and aromatic intensity. Planting density: 6500 vines per hectare. The yields are 35 hectoliters per hectare. The vineyard area is 4 hectares.

**Soils:** Clay with flint.

**Harvest:** manual with successive sorting

**Climate:** continental under oceanic influence

**Vinification:** After settling, the juice is put into Allier oak barrels of 4-5 wines. This cuvée is aged for 1 year in barrels and bottled before the harvest.

**Food and wine pairings:** You can enjoy it as an aperitif. It pairs perfectly with scallops or white meats.