

LOUIRE VALLEY, FRANCE

LA CÔTE DES MONTS DAMNÉS 2022

DETAILS OF PRODUCTION

La Côte des Monts Damnés. The name is a legend in itself; a tribute to the madness of the men who chose to plant vines here in the thirteenth century, on slopes with gradients of over 40 degrees, where the work is relentless and manual, from pruning to picking. But it is all well worth the effort...

The Domaine's one-hectare plot is anything but uniform. This Sauvignon Blanc hillside is cultivated in three distinct sections to bring out its full potential: the very chalky top, the more marly middle, and the bottom, with its mix of marl and griottes. This attention to details, followed by fermentation in stainless steel vats and ageing in amphorae, allows the terroir to freely leave its mark on the wine. It is one of the most recognisable signatures in the world, yet still exclusive. Just when you think you know its complex personality, it inevitably surprises you with new characteristics an array of new facet. An iconic plot with a 45% south-facing slope; a tribute to the madness of the men who chose to plant vines here in the 13th century.

All work is done by hand, from pruning to harvesting. Long ageing on lees for 12 months in amphoras. A powerful style that emphasises texture and mineral acidity, with great length. A delight for the senses, ending on notes of citrus and flowers.

TASTING NOTES

A particularly pale yellow. Lightness and expressiveness unite to strike a racy balance. White flowers and lemon blossom mingle with elegant minerality and flinty hints. A superb succession of textures, a balance between acidity and chalky chewiness, between straightforwardness and subtle exuberance. The finish fades slowly, with hints of citrus and flowers.

HOW TO SERVE

Served at 12°C, this wine is an irresistible match for capon in sauce or rabbit with chanterelle mushrooms.

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1858



HUBERT BROCHARD
MAISON FONDÉE EN 1900

VINTAGE
2022

STYLE

White

BLEND OF GRAPES

Sauvignon Blanc

