



TÊTE DE CUVÉE BLANC MONTLOBRE

Almost 20 years ago, we had the idea to blend Chardonnay and Viognier. At that time, it was a big novelty. Bruno Le Breton comes from the Loire Valley, where a great white wine is built on the natural freshness in the mouth and is drunk with pleasure thanks to the elegance of its fruit.

That's why it occurred to him at the time that the intense aromas of citrus and apricot from Viognier, which fade unfortunately quickly enough, could be preserved by the structure and richness of Chardonnay. The complementarity of these varieties is a real success that delights all lovers of fruity and fresh white wines.

We enjoy Tête de Cuvée Blanc as an aperitif or on grilled fish, salads, toasts or cheeses.



65% Chardonnay, 35% Viognier



Integrated farming



Traditional vinification



13% vol. alc.



Enjoy between 12° and 14°C



The nose is intense with hints of apricot, peach, mango and citrus



The mouth is freshly supported by a beautiful mineral acidity. The aromatic finish is harmonious, with notes of exotic fruits, mango and citrus. The floral touch of Viognier married to the minerality of Chardonnay offers a burst of fresh and crunchy flavors



Grilled fish, crustaceans, shells, cheeses