



TÊTE DE CUVÉE

BLANC

MONTLOBRE



The delicious encounter between Chardonnay, Viognier and Rolle. A perfect harmony, where one delights the other. Before the intense citrus aromas of the Viognier fade away, the Chardonnay brings structure and richness for the pleasure of our taste buds. Rolle has integrated the grape variety following the 2021 frost, making its grand entrance in this very special vintage. The blend then gains in freshness and liveliness, with aromas of lime. The complementarity of these three grape varieties is a delight for lovers of dry and fruity white wines.

Guaranteed gourmet freshness, we love the Tête de Cuvée Blanc de Montlobre as an aperitif, or with grilled fish and summer salads or with cheeses like Comté.



65% Chardonnay, 25% Viognier, 10% Rolle



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