



VALKYRIE

SELECTIONS



DOMAINE MOSNY



LES GRAVIERS SEC 2020

DOMAINE MOSNY || Domaine Mosny is a 14-hectare estate in Saint-Martin-le-Beau village, handed down through five generations. The family vineyards were founded in the 1920s by Ernest Mosny, who saw the founding of the Montlouis AOC in 1938. When his son Elie returned from the war, he expanded the estate, producing legendary wines from the 1945 and 1947 vintages. Next came Daniel, who grew sales to turn over to the next generation. Today, Thierry Mosny and his son Thomas lead the estate under the watchful eye of Daniel (Thierry's father), transitioning to certified organic viticulture.

MONTLOUIS-SUR-LOIRE || Upstream from Tours, where the Loire and the Cher rivers meet, the appellation of Montlouis-Sur-Loire is spread over three municipalities: Montlouis-Sur-Loire, Saint-Martin-le-Beau, and Lussault-Sur-Loire. Montlouis grew Pineau de Loire (Chenin Blanc) as Vouvray for centuries until the AOC establishment in 1938. The region has gravelly topsoil on a deep bed of tuffeau, a soft, porous limestone found in the central Loire, most notably in Saumur, Vouvray, and Montlouis.

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BLEND | 100% Chenin Blanc

VINEYARDS | From four vineyards in the Montlouis-sur-Loire AOC - Les Quarts de Cangé, Les Maisonnettes, Le Chesneau, and Les Chilloux - all of which are oriented south-southwest on silty sandy soils with degraded clay.

WINEMAKING | Vinified in temperature-controlled stainless steel vats then aged on fine lees for 3 months.

ALCOHOL | 14%

TASTING NOTES | Les Graviers has a fruity and floral nose, with ripe fruit flavors of pear, quince, and yellow apples complemented by notes of chamomile and honey. A fragrant and generous palate with intensity and longevity. An ideal companion for starters, charcuterie, smoked salmon, seafood, and grilled fish.

