

# Alexandre M Mon Mouss Petillant Naturel

Alexandre M

France - Loire Valley

Mon Mouss was Alexandre Monmousseau's nick name at school. Monmousseau = Mon Mouss.

Mousseux means bubbly ... Mon Mouss is also a play of word meaning MY BUBBLY.

The wine is a Pet'nat' produced using a Methode Ancestrale, displaying lime and litchi aromas with apple and pear flavors.

## Specifications

<b>Wine Type</b>	Sparkling
<b>Varietals</b>	100% Chenin Blanc
<b>Age of Vines</b>	Average 20 years
<b>Agricultural Practices</b>	Biodynamic
<b>Soil type</b>	Limestone, Clay and Silicate
<b>Vinification</b>	Very ripped grapes with a very good personality, hand picked. No sulfites added up to disgorging. Fermentation with native yeasts ended in bottle, (bottling in December). Aging sur lattes for 9 months. Reddling and disgorging in October. No dosage nor liqueur d'expédation and a very low amount of sulfite added. No Residual Sugar.
<b>Production</b>	125 (9-liter cases)
<b>Pairings</b>	Aperitif, seafood, oysters, light hard cheeses, and just for fun, by itself.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02939 6
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02939 3
<b>Case Weight</b>	37
<b>Cases/Pallet</b>	49
<b>Layers/Pallet</b>	7
<b>ABV</b>	13.50%
<b>SRP</b>	\$ 28.99 USD 750mL Bottle