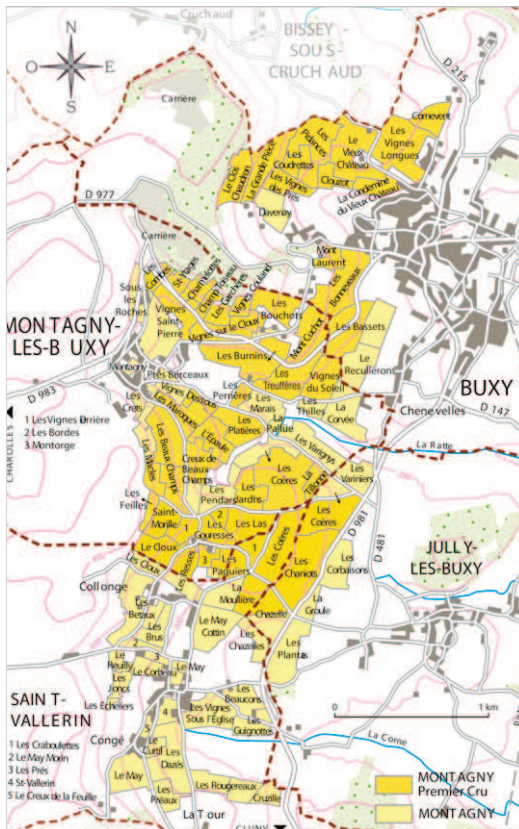
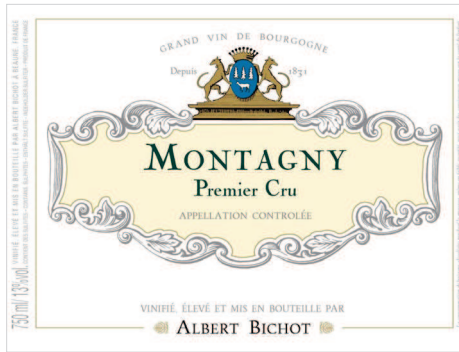


MONTAGNY 1ER CRU



Côte Chalonnaise

100 % Chardonnay

AOC Premier Cru

The vineyard:

Calcareous clay
with marls

Vinification:

Oak barrels
15 % new oak
6 weeks to 2 months

Ageing:

100 % oak barrels
15 % new oak
14 to 16 months

At the heart of the Côte Chalonnaise, the vineyards for this appellation form a vast amphitheatre on the slopes that stretch across 4 villages including that of Montagny-lès-Buxy. This 301-hectare (743 acre) appellation is exclusively devoted to the growing of Chardonnay grapes. It was the Romans who introduced viticulture to the region, and, from the Middle Ages to the Renaissance the appellation was referred to as "Côte de Buxy".

Tasting notes

This Montagny Premier Cru is redolent of oak, vanilla and brioche. It is round and delectable on the palate with lovely vivacity and minerality. The finish is long and fragrant with flavours of almond and both raw and cooked apple.

Food/wine pairing

Ideal as an aperitif, or you may enjoy this wine's delicateness alongside fine fish, seafood or poultry.

Serving and cellaring

Serve between 12 and 14°C. (53°F - 57°F)

May be enjoyed now or cellared for 3 to 5 years or more.