

THE VINTAGE

2017 is an early vintage. Harvests started on August 29th, the grape clusters were dense and compact thanks to excellent flowering in late May. Favourable climate conditions gave charm and generosity to the wines. 2017 is a classic style of vintage that can also be enjoyed in its youth.



APELLATION DESCRIPTION

Montagny is the most southern of the Côte Chalonnaise villages and lies at the border of the Mâconnais. The chardonnay vines thrive in this rugged terrain. The vines face east/south-east and are planted on slopes that reach as high as 400 metres above sea level.

Exposition : East
Soil : Marls
Grape Variety : Chardonnay

Characteristics of our plot
Surface area : 0 ha 19 a 06 ca (0,47 Acres)
Years the vines were planted : 1995



WINEMAKING

The grapes are harvested and sorted by hand. The musts are extracted using a pneumatic press before being settled. The alcoholic fermentation lasts 4 weeks and takes place in French oak barrels (no new oak is used for this wine). The ageing period lasts 16 months with regular stirring. This allows the wine to develop delicate woody notes whilst conserving its freshness and distinctive character.



TASTING

Pale yellow in colour with golden glimmers. The nose reveals fresh, floral notes combined with delicate aromas of dried fruits. The palate is smooth with good volume and a lively finish. Its rich yet fresh structure gives it exceptional balance and aromatic complexity.

Serve with : Prawn and asparagus tartlets, avocado and grapefruit salad

Serve at : 10°C to 12°C

Cellaring Potential : 4 to 6 year

