

THE VINTAGE

2019 is a fresh and well-balanced vintage. Volumes are low although the quality is outstanding. Characterised by extreme weather conditions and perfectly healthy and aromatic grapes, 2019 saw weak rainfalls (-50% less than usual), several frosts spells in April/May followed by heatwave in summer. The harvests began on Monday 9 September in the Côte chalonnaise and came to an end on the 21 September in the Côte de Nuits.



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

