

THE VINTAGE

2020 is a solar vintage yet the wines show a lot of freshness and no flavours of over-ripeness. The winter was unusually warm with very little rainfall. Heavy frosts happened during spring although a very low level of humidity helped to protect the vines. After a 2nd cold period mid-May, summer was extremely dry aside from a few isolated storms (Nuits-Saint-Georges - Vougeot). The harvest started on August 19th, a historically early date and came to an end on September 1st.



APPELLATION 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 : 4 ha 89 a 64 ca (12,10 Acres)
Years the vines were planted : 1991, 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 for a proportion of the musts (20%) in French oak barrels, 10% of which are new oak. The ageing period lasts 12 months with regular stirring whilst the rest of the blend is aged in vats. This allows the wine to develop delicate woody notes whilst conserving its freshness and distinctive character.



TASTING

Clear pale yellow in colour with a fresh nose combining floral and mineral notes. The palate is concentrated, well-balanced and taut with a pleasant freshness and good aromatic persistency on the finish.

Serve with : Fillet of cod, salmon and vegetable terrine

Serve at : 10°C to 12°C

Cellaring Potential : 2 to 5 years

