

CHANSON

En Bourgogne depuis 1750



Montagny

Montagny

1^{er} Cru 2019



Grape Variety : Chardonnay

Soil : Mix of clay and limestone

Site : In the Côte Chalonnaise, South of Côte de Beaune, this Premier Cru "terroir" of Montagny displays the fruit and mineral qualities of Chardonnay.

The Vintage 2019 : After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms épisodes which brought some water. The harvest started mid september under a bright sunshine. After a mild pressing, the wines are aged in oak casks for a period of 12 up to 14 months in our XVth century cellar. Moderate use of new oak.

Tasting : Pale gold colour. Floral fragrances mixed with pale fleshed fruit aromas on a zesty tinge. Well structured and complex. Long and slightly mineral aftertaste.

Food pairing : Suitable for most occasions. Food pairings include pâté, lobsters and poultry, as well as many goat cheeses.