





# Burgundy, Domaine André Goichot, AOC Montagny Premier Cru Cornevent, Blanc

AOC Montagny Premier Cru Cornevent, Bourgogne, France

Less than a century has passed since the négociant-éleveur (wine merchant-breeder) profession was established, followed by the vignerons, vinificateurs and négociants-éleveurs (wine merchant-breeders) professions. Three generations, three evolutions. And what changes! But we're not about to lose our soul. What we love above all and what drives us, like our fathers and grandfathers before us, is sharing wine. It's about serving you and pleasing you. It also means staying close to our team, our partners and

#### **PRESENTATION**

At the southern tip of the Côte Chalonnaise, in Saône-et-Loire, our Montagny 1er Cru Le Cornevent Château du Cray is located in the commune of Buxy and represents 3.30ha.

#### LOCATION

Buxy

#### TERROIR

Clay, limestone from comblenchien

## WINEMAKING

The grapes are pressed directly after harvesting, followed by 30% alcoholic and malolactic fermentation in stainless steel tanks and 70% in oak barrels.

### **AGEING**

Aging lasts around 12 months before preparation for bottling.

#### VARIETAL

Chardonnay 100%

#### GM· NC

Contains sulphites. Does not contain egg or egg products. Doe not contain milk or milk-based products.

#### **SERVING**

12°C/54°F

## AGEING POTENTIAL

5 to 10 years

#### **TASTING**

This is a racy, seductive wine, "dressed" in a beautiful golden color tinged with green. It offers a nuanced bouquet of hazelnuts and ferns, a very dry taste with mineral notes and excellent length. The terroir often imparts spicy flavors. Age makes it a little more golden and spicy. On the palate, its aromas retain their freshness for a long time.

## FOOD PAIRINGS

This wine goes perfectly with veal in sauce, scallops with butter and herbs, and most fish. Also good with hard mountain cheeses such as Comté and Beaufort.



