



# STEPHANE ALADAME

AOP Montagny Premier Cru Les Vignes Derrière

**DVP**

White

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## PRESENTATION

Originally from Montagny, Stéphane Aladame created his own estate in 1992, starting from a plot of only 28 ares. He gradually developed his vineyard, which today covers nearly 8 hectares, including 7 hectares in Montagny Premier Cru. The estate relies on responsible viticulture, with rigorous manual work and limitation of inputs. In the cellar, the approach is minimalist: aging on fine lees, absence of excessive stirring, and fermentation in barrels without dominant new wood. The particularity of the estate: a sharp expertise on the Montagny appellation, producing straight, tense wines of great precision.

## VARIETAL

Chardonnay 100%

## LOCATION

Premier Cru "Les Vignes Derrière" is located in the village of Montagny-lès-Buxy, covering a surface area of 0.9682 hectares. Age of vines: 5 à 25 years old

## TERROIR

East-facing slope – clay-limestone soils – altitude: 345 meters.

## IN THE VINEYARD

The vines are cultivated with deep respect for the terroir. Mechanical soil management includes ploughing and light surface tilling. In some plots, natural grass cover is maintained to prevent erosion and protect soil health. Phytosanitary treatments use only natural products (sulphur and copper) and are applied only as needed, depending on weather conditions varying from 5 to 12 treatments per year.

## HARVEST

Manual harvest. Whole grape bunches are pressed directly, followed by light settling.

## WINEMAKING

Fermentation begins with indigenous yeasts. 50% of the wine is vinified in tanks (including concrete egg-shaped vats), the other 50% in oak barrels (no new oak). Malolactic fermentation is completed 100%. The wine is fined and filtered before bottling.

## AGEING

Aged for 50% in tanks (including concrete eggs) and 50% in oak barrels (no new oak), to preserve both structure and freshness.

## SERVING

10 to 12°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

A white wine of beautiful complexity, revealing layers of stone fruits supported by a broad, structured palate. The wine's minerality and freshness lend it elegance and balance, making it a fine expression of its high-altitude terroir.

## FOOD PAIRINGS

This wine pairs beautifully with fish, seafood, and white meats. It's an ideal match for slow-cooked wild turbot in truffle butter, as well as pike quenelles with Nantua sauce.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.