



La Burgondie



Montagny Premier Cru

AOC Montagny Premier Cru, Bourgogne, France

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



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LVQ76E

Montagny Premier Cru

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Elegant and mineral dry white wine.

PRESENTATION

Following the Côte de Beaune vineyards south we find the Côte Chalonnaise with Montagny, the most southerly village appellation of the region, at the centre of a vast amphitheatre of vines that opens to the east. The appellation includes 49 Premier Cru classified vineyard plots and it covers 4 communes : Buxy, Montagny-lès-Buxy, Jully-lès-Buxy and Saint-Vallerin. Here, as in the Côte de Nuits or in Chassagne-Montrachet, wine-growing and stone quarrying share the landscape. The wines of Montagny, produced solely from Chardonnay grapes, were the preferred choice of the Monks of Cluny.

TERROIR

Located at the southern tip of the Côte Chalonnaise, the 200 hectares of Montagny Premier Cru vineyards have soils that are predominantly limestone, particularly on the higher plateaus – thus providing ideal condition for Chardonnay grapes. These 1er Cru plots are east-facing and spread both west and south to meet the village of Buxy. This sunny orientation is particularly important as Montagny has a cooler climate than that of the Côte de Beaune, which is further north but more sheltered.

WINEMAKING

Grape variety : Chardonnay.

Vinification : Gentle pressing at low pressure to protect the quality of the juice.

Maturing : In temperature-controlled stainless steel tanks to bring out the aromatic expression and in barrels to enhance structure and complexity.

VARIETAL

Chardonnay 100%

SERVING

Serving temperature : 13°C.

TASTING

Visual : Luminous golden colouring with green glints.

Nose : A bouquet of white flowers and ripe fruit with notes of hazelnuts and toasted almonds.

Palate : Juicy, rich and appealing in the mouth with a fine mineral finish.

FOOD PAIRINGS

As an aperitif or to accompany dishes such as sushi, maki, shellfish, fish, white meats, vegetable dishes or flavourful cheeses.

For family occasions we typically serve it with filets of sea bream garnished with porcini mushrooms.

