



Vignobles de Bourgogne

BRUNOLAFON
wine selection



Burgundy, Domaine Lagarde, Les Coères, AOC Montagny Premier Cru, Blanc

AOC Montagny Premier Cru, Bourgogne, France

Domaine Lagarde is based in Rosey in the heart of Côte Chalonnaise, near Rully and Givry. The Domaine was established in 1989 when Jean-François Lagarde acquire its first 4 hectares. Now the Domaine spread over 30 hectares. At that time, all the grapes were vinified in Coop and it is only when Lucile, the younger daughter, joined the Domaine, that they started to vinify and bottle in their own premises. At today's date, they still sale some bulk to negociant as they don't have enough space to age all the

PRESENTATION

Vineyard planted in 1985 on clay-limestone soil, facing due east in the middle of the hillside, with a breathtaking view of the Alps and Mont Blanc at sunrise.

LOCATION

Cote Chalonnaise & St Vallerin

TERROIR

Clay Limestone Soils.

IN THE VINEYARD

Integrated pest management. Disbudding. Mechanical harvesting.

WINEMAKING

100% destemming

Pressing during vatting and settling.

Fermentation at low temperature for 3 to 5 days. The temperature is then gradually raised to around 25°, to transform the sugars into alcohol while retaining the freshness of the aromas.

AGEING

50% thermo-regulated stainless steel vats - 50% reconditioned oak barrels, 10 months ageing. Single batch bottled on the estate.

VARIETAL

Chardonnay 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. NO.

SERVING

12°C/54°F

AGEING POTENTIAL

3 to 5 years



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York - USA
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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



TASTING

Yellow-gold in colour, bold, limpid and brilliant.

On the nose, buttery, greedy, white-fleshed fruit (white peach).

On the palate, a fine balance between casks and minerality, with a hint of citrus and gunflint on the finish.

FOOD PAIRINGS

Ideal with a charcuterie and pâté de campagne starter, fish en papillote with these vegetables, or a seafood platter.

