JEAN BOUCHARD

DEPUIS 1926

Montagny Premier Cru

AOP Montagny Premier Cru, Bourgogne, France

PRESENTATION

At the southern tip of the Côte Chalonnaise, this vineyard extends in an amphitheater on the hillsides of 4 municipalities including Montagny-lès-Buxy. With an appellation of 351 hectares, including 210 in Premier Cru, it is dedicated exclusively to the cultivation of Chardonnay.
It was the Romans who introduced viticulture to the region. From the Middle Ages to the Renaissance, people spoke of the wines of the "Côte de Buxy" and it is said that they were the ones preferred by the monks of Cluny.

LOCATION

In the heart of the Chalonnaise coast, the vineyard extends over the hillsides, in 4 municipalities including that of Montagny-lès-Buxy. This 301 ha appellation is exclusively dedicated to the cultivation of Chardonnay.

TERROIR

At an altitude of about 300 meters, the vineyard is planted in clay-limestone soils with marly tendencies. It takes root on the relatively steep slopes facing south, southeast of the surrounding hills.

WINEMAKING

Traditional vinification in temperature-controlled vats at 20°C. Aging on fine lees in oak barrels (20% new barrels) for 14 to 16 months.

VARIETAL

Chardonnay 100%

SERVING

Service temperature: between 11-13°C.
To be enjoyed young and fruity or to be kept for 3 to 5 years and more.

TASTING

Pretty light yellow dress with straw reflections.
First vegetal nose with olfactory nuances of moss and white mushrooms. Light balanced and discreet woody.
In the mouth, soft tannins and an evolution on the touches of white flowers.

FOOD PAIRINGS

Classic pairing: Shrimp and avocado salad.
Unconventional pairing: Pan-seared sea bass with fennel emulsion.

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