



— SIGNÉ —
BOURGOGNE

Signé Bourgogne Montagny

AOC Montagny, Bourgogne, France

Intense and finely-cut expression of the Chardonnay grape, the famous variety of white Bourgogne wines.

This wine comes from the southernmost regions of the Chalon Coast. Our Montagny vineyards are located mainly in Jully-lès-Buxy and Saint-Vallerin. The soils are composed of calcareous clay, with a predominance of clay.

Entirely in stainless steel.

Serving temperature: between 11° and 13°C.

This wine has a brilliant light golden colour, a very intense and complex nose of exotic fruits giving way to white peach and hazelnut. It is powerful, very lively and fresh, making it very full-bodied. Spicy hints appear in the mouth. A gourmet wine!

Perfect with noble fish; either pan fried or grilled, white meats in sauce and dishes with Asian origins.



Signé Bourgogne
La Compagnie de Bourgondie, 89530 SAINT BRIS LE VINEUX - France
burgondie.info

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



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