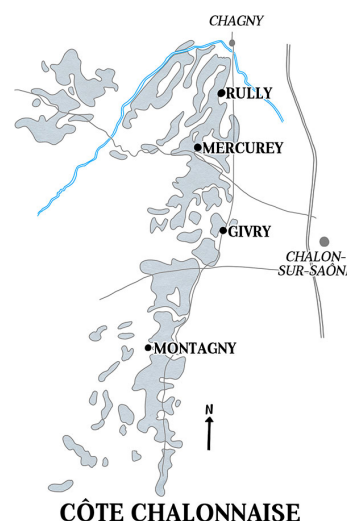


CHANSON

En Bourgogne depuis 1750



Montagny

Montagny 1^{er} Cru 2016



Grape Variety : Chardonnay

Soil : Mix of clay and limestone

Site : In the Côte Chalonnaise, South of Côte de Beaune, this Premier Cru "terroir" of Montagny displays the fruit and mineral qualities of Chardonnay.

The Vintage 2016 : After a cool winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and Millerandage (small size berries) . The summer was warm and dry. The harvest took place mid september under a bright sunshine. The white wines of the Mâconnais are precise and well-balanced with a well-shaped minerality.

Vinification : after a mild pressing, this wine was vinified and aged for 9 months in oak casks (demi-muids - moderate proportion of new oak) in our cellars of the XVth century.

Tasting : Pale gold colour. Delicate fragrances of acacia mixed with refreshing aromas of citrus fruit on a hint of vanilla. Delicate minerality. Well structured, tense and precise. Well-shaped minerality. Long and refreshing aftertaste with salty tinges.

Food pairing : Suitable for most occasions. Food pairings include pâté, lobsters and poultry, as well as many goat cheeses.