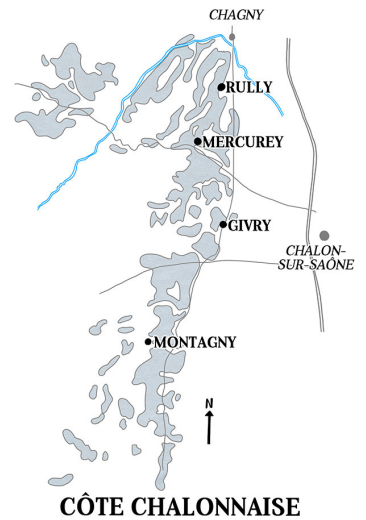


CHANSON

En Bourgogne depuis 1750



Montagny

Montagny

1^{er} Cru 2017



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 2017 : After a classic winter, spring settled down with warm températures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms épisodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. Vinification : after a mild pressing, this wine was vinified and aged for 10 to 14 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Pale gold colour. Floral fragrances mixed with citrus fruit on a hint of minerality. Well structured, precise. Very pure fruit with a tight texture. Refreshing and slightly stony aftertaste.

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