



Montagny

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1er Cru 2022

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 2022: After a winter characterized by marked variations in temperature between January and February, spring started with mild temperatures. A sequence of cold weather in April was followed by warm temperatures in May but the lack of water was very noticeable and could not be compensated by the rainy storms of June. Summer was marked by several and long heat waves and the storms of the end of August were most welcome. The harvest at Chanson started on August 30 with a team of 100 persons and ended on September 13. 2022 vintage was quite generous both in volume and quality and the white wines are well-balanced, precise and refreshing.

Tasting: Pale gold colour. Floral fragrances mixed with pale fleshed fruit aromas with a spicy notes Well structured and energetic. Delicate oak note. Refreshing aftertaste with mineral tinges.

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

