

CHANSON

En Bourgogne depuis 1750



Montagny

Montagny

1^{er} Cru 2018



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 2018 : After a rainy winter, spring started with a very warm episode in April followed by very cold temperatures in May. The warm weather settled down early June. The summer was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started end of August, in outstanding conditions with grapes fully ripe and healthy. The white wines are precise with a beautiful fruit combination.

Tasting : Pale gold colour. Floral fragrances mixed with pale fleshed fruit aromas on a hint of minerality. Well structured, very pure fruit. Precise texture. Long aftertaste. SCORE : 90/100 WINE ENTHUSIAST - 90/100 GUIDE DES MEILLEURS VINS DE FRANCE

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