

**MONTAGNY 1ER CRU BONNEVEAUX
2020**



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

Located in the territory of Buxy, the terroir of Bonneveaux has south, very sunny exposure. The vineyard grows on a brown limestone marly soil which slopes steeply.
Wine-Growing method : sustainable
Harvest: 100% manual

Soil : Argilo-calcaire, Marly
Production area : 9,7 ha
Altitude : 300-350 m
Average age of vines : 40

VINIFICATION

100% Chardonnay
50% whole grapes and 50% crushed grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels
12 months (whose 5 months in stainless steel tank)
100% oak barrels (whose 18% of new oak)
13,25% vol.

TASTING

Tasting note

Full and round on the palate with notes of minerality, spices and hazelnut. A zesty and pleasant wine.

Food pairings

Ideal with vegetables terrines, and a few cheeses such as goat's milk cheeses and l'Emmental.

Serving temperature : 10-12°C

