

## MONTAGNY 1<sup>ER</sup> CRU BONNEVEAUX 2020

Val and Vaux are words from ancient French which have retained the literal meaning of the Latin word Vallis "valley" from which they come. They also retained the feminine gender often used for place names.



### 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.

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% 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 some cheese such as goat cheese and Emmental.

**Serving temperature :** 10-12°C

**Should be drunk between :** 2021-2027

