

MONTAGNY 1^{ER} CRU VIGNES SUR LE CLOUX 2021

As everywhere in the vineyard, Clou or Cloux is to be compared to the term Clos meaning a closed place. Sur (above) and Sous (below) determine its position on the hillside.



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

Terroir in the village of Montagny les Buxy. Southern exposure. Fairly steep slope.
Wine-Growing method : Sustainable
Harvest: 100% manual
Soil : Marls
Production area : 7,20 ha
Altitude : 330-340 m
Average age of vines : 50 years

VINIFICATION

100% Chardonnay
100% whole grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels
16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 10% of new oak)
13% vol.

TASTING

Tasting note

This wine is very delicate with a light but intense line and a long finish. It is a mineral wine with character.

Food pairings

Ideal with grilled andouille sausage, roast poultry or hot camembert.

Serving temperature : 10-12°C

Should be drunk between : 2023-2029

