

MONTAGNY 1ER CRU VIGNES SUR LE CLOUX 2024

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

From tears of rain to tears of wine, a year as trying as it is moving! 2024 will be remembered... Marked by record rainfall and omnipresent humidity, it put winegrowers to the test. Despite vigilance and hard work in the vines, mildew took over, strongly impacting yields. Significant disparities appeared between terroirs: more draining soils were better able to resist disease pressure. Fortunately, after harvest, the quality of the wines came as a nice surprise. Freshness and radiance are there, offering a precious reward after a season of challenges.

VINEYARD

An ideal terroir made of marly, or limestone and marly soils. This climate is steeply sloping and the rocks outcropping the hillsides above Buxy have the same origin than Chablis Terroir (Kimmeridgian).

Wine-growing method : Sustainable

Manual harvest: 100%

Soil : Marls

Production area : 7,20 ha

Altitude : 330-340m

Average age of vines : 50 years

VINIFICATION

100% Chardonnay

100% whole grapes

24h static settling

12 months (whose 4 months in stainless steel tank)

16% in oak casks, 64% in oak barrels (whose 15% of new oak) and 20% in stainless steel vats

12.5% vol.

TASTING

Tasting note

Very well balanced and full-bodied on the palate. This Montagny 1er Cru stands out for its delicacy and finesse, supported by a light, mouth-watering touch on the finish. The aromatic complexity is elegantly expressed through subtle floral notes.

Food pairings

Ideal with grilled andouille sausage with mustard, roast poultry or warm Camembert.

Serving temperature : 10-12°C

Should be drunk between : 2025-2031

