

MONTAGNY 1^{ER} CRU BONNEVEAUX 2024

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

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

Located in the territory of Buxy, the terroir of Bonneveaux has south-east exposure, very sunny.

Wine-growing method : Sustainable

Manual harvest: 100%

Soil : Calcareous Clay, marls

Production area : 9,7 ha

Altitude : 300-350m

Average age of vines : 40 years

VINIFICATION

100% Chardonnay

Partially crushed grapes

24h static settling

12 months (whose 4 months in stainless steel tank)

85% oak barrels (whose 15% of new oak) and 15% in stainless steel vats

13% vol.

TASTING

Tasting note

Expressive nose where Bergeron apricot blends with floral notes of peony. The palate is more rounded, with a supple and harmonious texture. The work of aging partly in barrels appears on the finish, bringing softness and complexity to the whole.

Food pairings

Ideal with a seafood gratin, a crusty Saint-Marcellin or even calf in white sauce.

Serving temperature : 10-12°C

Should be drunk between : 2025-2031

