

MONTAGNY 1^{ER} CRU GARCHÈRES 2024

This plot takes its name from Verchère which means in old French "land adjoining the farm, fertile soil or cultivated enclosure"



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

The Garchères, on the right, going up to Montagny, are very steep, well exposed to the South East. The soil is stony and shallow (30 to 40 cm).

Wine-growing method : Sustainable

Manual harvest: 100%

Soil : Calcareous Clay, marls

Production area : 2,1 ha

Altitude : 330-350m

Average age of vines : 25 years

VINIFICATION

100% Chardonnay

Partially crushed grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 12% of new oak)

13% vol.

TASTING

Tasting note

A fine and delicate nose, blending fresh almond with delicious exotic notes. The tangy and lively palate prolongs this sensation of freshness while maintaining a beautiful harmony.

Food pairings

Ideal with a Comté cheese Soufflé

Serving temperature : 10-12°C

Should be drunk between : 2025-2031

