

MONTAGNY 1ER CRU 2022

Appellation shared between the villages of Buxy, Montagny les Buxy, Jully les Buxy and St Vallerin



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

Located at the southern end of the Côte Chalonnaise, the Montagny AOC only produces Chardonnay. Blending of different cuvées vinified separately from Bonneveaux, Garchères, vignes Couland, Le Cloux, Champ Toizeau.

Wine-Growing method : sustainable

Manual harvest: 100%

Soil : Calcareous clay, marl

Production area : 215 ha

Altitude : 290-370m

Average age of vines : 50 years

VINIFICATION

100% Chardonnay

100% whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)

80% in oak barrels (whose 12% of new oak) and 20% in stainless steel vats

13% vol.

TASTING

Tasting note

This wine has a nose delicately scented with acacia honey and a pronounced sensation of roundness in the heart of the mouth. The finish is distinguished by its sharper character, bringing both tension and a saline note.

Food pairings

Ideal with pike terrine, crayfish gratin, frog legs with parsley.

Serving temperature : 10-12°C

Should be drunk between : 2023-2029

