

MONTAGNY 1^{ER} CRU VIGNES COULAND 2022

This plot of vines belonged, at the time when it was so named, to a certain Couland, whose surname is well known in Saône-et-Loire.



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

This limestone terroir has a vein of blue clay as its specificity, providing additional complexity to this wine.

Wine-Growing method : sustainable

Manual harvest: 100%

Soil : Calcareous limestone, marls

Production area : 1,7 ha

Altitude : 340-365m

Average age of vines : 25 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% oak barrels (whose 12% of new oak) and 20% in stainless steel vats

13% vol.

TASTING

Tasting note

On the nose, this wine is expressive and elegant, revealing a rich and nuanced bouquet where almond blossom and yellow-fleshed fruits subtly intertwine. On the palate, the attack is precise, carried by a well-balanced acidity which brings a lot of freshness. The wine then opens with a beautiful roundness, with a silky texture which envelops the palate.

Food pairings

Ideal with Bresse chicken with morels.

Serving temperature : 10-12°C

Should be drunk between : 2023-2029

