



## Montagny 1er cru

### Montagny

This is the most southerly of the Côte Chalonnaise vineyards, bordering on the Mâconnais. Facing east or south east, its steep slopes rise up to 400 metres, and consist of soils resulting from marl or limestone marl.



### Grape Variety

100% Chardonnay.

### Tasting Note

Colour	Pale gold hue, limpid and brilliant.
Nose	On the nose, you can detect touches of flowers and fresh fruit which are very intense, associated with touches of honey.
Palate	It is very lively and gives off pleasant red fruit aromas. A premier cru with good length.
Ageing	Its ageing potential can vary from three to eight years in the right conditions.
Service	The ideal serving temperature is situated between 12 and 14°C (53 and 57°F).

### Food Pairing

Will accompany shellfish, oysters, grilled or fried fish, or fish with sauce.