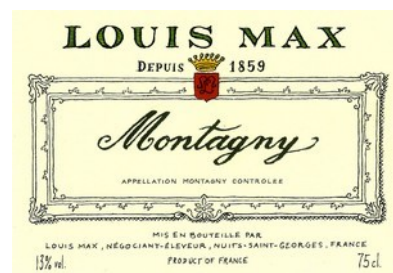




Montagny

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	White gold in colour, with green tints. It is limpid and brilliant.
Nose	Fresh lemon and mineral touches on the nose.
Palate	The palate is fresh, fat and round, with good length. It opens up very well and is very typical of the vineyards on the edge of the Mâconnais.
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.