



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

MONTAGNY

Premier cru

This appellation, southernmost on the Côte Chalonnaise, is planted entirely with Chardonnay. Not very well known as yet, it deserves the attention of lovers of pleasant, fresh, mineral white wines.

TASTING

TASTING NOTE: Delicate aromas of fruit and honey. Lively and aromatic on the palate, this wine reveals an appealing personality.

FOOD/WINE PAIRING: Seafood (including lobster, crab, etc...), freshwater fish in cream sauce.

SERVING TEMPERATURE: Between 12°C to 14°C

AGEING POTENTIAL: 3 to 5 years and more

KNOW - HOW

SUPPLIES: Purchases of musts and young wines are made through contracts with vine growers, who make a commitment to respecting Bouchard Père & Fils strict quality criteria. We pass on all our expertise so that the grapes selection conforms to our requirements.

MATURING: depending on the profile of the vintage, 8 to 9 months in French oak for 10 to 15% of the harvest, the rest in stainless steel vats.

VINEYARD

GRAPE VARIETY: Chardonnay

SOIL OF THE APPELLATION: Marls with marly limestone

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 201 hectares

