

# MONTAGNY 1<sup>er</sup> CRU

## Les Chaniots

*With the Climats wines we are adding another dimension to our Buissonnier range of Burgundies, that of pure-bred wines. A climat is a vineyard plot with its own particular soil, micro-climate and growing conditions. For many generations, wines made from these plots have received special recognition due to their unique style. Prepare for a surprise when you encounter the racy character of our Montagny 1<sup>er</sup> Cru « Les Coères », our Rully « Plantenay » or our Givry « Clos des Chevris »... These extremely precise wines are available in very limited quantities... for great moments of pleasure.*

### The Vineyard

MONTAGNY 1<sup>er</sup> Cru is a white wine made from Chardonnay grapes. This hillside vineyard is located above the villages of Jully les Buxy and Saint Vallerin, with an east-southeastward exposure. Brittle limestone and calcareous clay hillside. Black soils with little density and rock covered.

### Aging Process

12 to 14 months in oak barrels.

### Tasting Notes

The nose is dominated by floral hints which gradually give progress to honey and dried fruits (hazelnut). A full-bodied, elegant fine wine. The power of Chagnots combined with its richness usually makes it a very good wine for laying down.

### Accompaniment

Salmon or tuna tartar, codfish with mild spices, fish terrine, caramelised king prawns or sea food ravioli gratin, and delicate and refined dishes all pair perfectly with the finesse and richness of our Montagny 1<sup>er</sup> cru. The charolais veal with its white sauce, Bresse poultry, and cheeses (Comté, Beaufort, Emmental, goat) are also excellent accompaniments for this wine.

### Advice

Best consumed within six to seven years after harvest.  
Serving temperature between 11 and 13° C

Available in bottle.



VIGNERONS de BUXY