

M O N T A G N Y

DOMAINE DES PIERRES BLANCHES

The Cave des Vignerons de Buxy offers you a selection of wines produced in limited quantities. These wines, selected by our winery and produced and matured individually, come from our vineyards, estates and chateaux. Each and every vintage is carefully monitored to ensure a product offering which is both rich and diverse.

The Vineyard

The hillsides consist of calcareous clay.

The Pierres Blanches region is one the jewels of the Cellars of the Winemakers of Buxy. Located in Saint Boil, in the village of Etiveau, it has been cultivated over five generations by the same family, who lead rigorous work of reasoned struggle and production management. Montagny originates from a 2 hectare 28 vineyard. The average age of the vines is 25 years old.

MONTAGNY is a white wine made from Chardonnay grapes.

Aging Process

In oak barrels for 12 to 14 months.

Tasting Notes

A brilliant golden colour, with an explosive nose, spices, and dried fruits with a honeyed touch. This wine is powerful in the mouth. It has a clean, rounded bite with spicy aromas that become more intense. A full-bodied and very long-lasting wine.

Accompaniment

Crustaceans served hot or au gratin, fine fish pan-fried or in puff pastry, baked or stewed white meats, or on the more exotic side, paella, Asian cuisine... all respect the rich aroma of Montagny.

Advice

Best consumed within five years after harvest.

Serving temperature between 11 and 13°C.

Available in bottle



VIGNERONS de BUXY