

MONTAGNY

BUISSONNIER

The great American writer, Ernest HEMINGWAY, in his book, *“Paris is a movable Feast”*, referred to a Montagny wine he tasted and noted : *“a light and full of finesse wine”*. He was one of many who appreciated this unique white wine that symbolize finesse and elegance. In the 10th century, the monks of Cluny recognized the Montagny region as one of the best vineyard.

Montagny is located in the heart of wine-growing Burgundy, a region cradled in the Romanesque art of its churches and castles. Through the calm, the natural beauty and sobriety of this location, time seems to go by without having a hold on things at Montagny, especially in our ever-changing world.

TERROIR

The terroirs of Montagny are rather homogenous and enjoy eastern exposure. The delicate freshness of its wines stems directly from the soil type, perfect for Chardonnay grapes. Parent rock are composed of calcareous clay that ensures good drainage of the soil and contributes to the fine, sensual and charming character of these wines. Our Montagny vineyards are located mainly in Jully-lès-Buxy and Saint-Vallerin.

VINIFICATION AND AGING

A plot selection is carefully achieved before harvest with our partner-growers, to keep only the best berries possible. At the winery : the grapes are 100% destemmed and specially aged in stainless steel vats to develop their best potential.

TASTING NOTES

This great wine boasts brilliant light golden colour and a nose that is redolent of exotic fruit with notes of white peach and hazelnut. On the palate, this is a full-bodied, elegant wine with intense spicy hints, finishing with impressive length. A gourmet wine !

FOOD AND WINE PAIRING

Crustaceans served hot or *“au gratin”*, fine fish pan-fried or in puff pastry, baked or stewed white meats pair well with Montagny. It is also an elegant companion to more exotic meals : paella, Asian cuisine... This astonishing wine is always the center of attention at any meal.

AGING POTENTIAL AND SERVING

Montagny has a tremendous ageing potential : this well-balanced wine can age up to 8 years, with correct temperature and humidity conditions. To taste Montagny in the best condition, it would be perfect to serve this wine between 12°C and 14°C.

