



— D O M A I N E —



FEUILLAT-JUILLOT

MONTAGNY 1^{er} CRU LES JARDINS



MANUAL HARVESTS

GRAPE VARIETY:

Chardonnay

SURFACE:

6000 square meters

ALTITUDE: 290 meters

EXPOSURE: East, South-East slope

SOIL: Marl and limestone

AGE OF THE VINES:

25 years

LITTLE STORY:

The parcel of “Les Jardins” is located on a South-East slope in Montagny. The vines are relatively young (average of 20 years), and they bring to the wine freshness and aromatic complexity.

WINEMAKING:

The alcoholic fermentation and the malolactic fermentation take place in

thermo-regulated vats. The wine is aged on fine lees for 8 to 10 months. Light filtering before bottling.

TASTING NOTES:

Expressive nose of delicate yellow fruits, which is a sign of maturity. The palate is precise, supple and gourmand with intense notes of yellow fruits and excellent aromatic expression.

SERVING TEMPERATURE:

12 to 14°C

AGEING POTENTIAL:

up to 4 years

FOOD PAIRING:

Salmon and tuna tartars, Cocktail of prawns and grapefruit



GRANDS VINS DE BOURGOGNE

LE MONTAGNY
AU FÉMININ

BP13 - Route de montorge
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