



— D O M A I N E —



FEUILLAT-JUILLOT

MONTAGNY 1^{er} CRU LES MONTCUCHOTS



MANUAL HARVESTS

The wine is aged on fine lees for 10 months. Light filtering before bottling.

GRAPE VARIETY:
Chardonnay

TASTING NOTES:

This wine offers great expressivity of aromas. The nose is rich and intense in a register of white fruit. Superbly smooth, the palate is rich and full with oaky notes on the finish of great freshness.

SURFACE:
5000 square meters

ALTITUDE: 280 meters

EXPOSITION: East

SOIL: Limestone clay

SERVING

TEMPERATURE:

12 to 14° C

AGE OF THE VINES:
average of 40 years old

AGEING POTENTIAL:

5 years and more

LITTLE STORY:

The parcel of "Montcuchot" is exposed full south and it is composed of old vines (75 years old). The soil is rich and brings to the wine roundness and aromatic intensity.

FOOD PAIRING:

Veal cutlets with cream sauce, Gougères

WINEMAKING:

The alcoholic fermentation and the malolactic fermentation take place in oak barrels.



GRANDS VINS DE BOURGOGNE

LE MONTAGNY
AU FÉMININ

BP13 - Route de montorge
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