



— D O M A I N E —  
FEUILLAT-JUILLOT



## MONTAGNY LES CRÊTS



### *MANUAL HARVESTS*

**GRAPE VARIETY:**  
Chardonnay

**SUPERFICIE:** 1 hectare

**ALTITUDE:** 350 meters

**EXPOSURE:** East

**SOIL:** Limestone clay

**AGE OF THE VINES:**  
28 years

### **LITTLE STORY:**

The Montagny Les Crêts is a small parcel of 1 hectare located on the stony hillsides of the village. The vines are 28 years old.

### **WINEMAKING:**

The alcoholic fermentation and the malolactic fermentation take place in thermo-regulated vats. The wine is aged on lees for 8 months.

### **TASTING NOTES:**

Mineral, chalky nose with a touch of oyster shell and floral notes appearing. Round and smooth palate, essentially floral but with a fresh touch of minerality on the finish.

**SERVING  
TEMPERATURE:**  
12 to 14°C

**AGEING POTENTIAL:**  
Up to 4 years

**FOOD PAIRING:**  
Shellfish, Fish tartars



GRANDS VINS DE BOURGOGNE  
**LE MONTAGNY  
AU FÉMININ**

BP13 - Route de montorge  
71390 Montagny-les-Buxy



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