



— D O M A I N E —



FEUILLAT-JUILLOT

## MONTAGNY 1<sup>er</sup> CRU *LOUIS*

### *MANUAL HARVESTS*

### GRAPE VARIETY:

Chardonnay

### SURFACE:

2000 square meters

### ALTITUDE: 300 meters

### EXPOSURE: South

### SOIL: Limestone clay

### AGE OF THE VINES:

80 years old

### LITTLE STORY:

This cuvée comes from a parcel of old vines located on a slope exposed full South. This wine has a big aromatic amplitude with a very elegant finish. As a wine of character, it carries perfectly the name of my youngest son, Louis.

### WINEMAKING:

This wine of exception is fermented and aged in new French oak barrels

### TASTING NOTES:

Peach, apricot and ripe fruit aromas mixed with vanilla and buttery notes.

### SERVING

### TEMPERATURE:

12 to 14°C

### AGEING POTENTIAL:

up to 10 years

### FOOD PAIRING:

Mushroom risotto, Gougères, Comtés.



GRANDS VINS DE BOURGOGNE

LE MONTAGNY  
AU FÉMININ

BP13 - Route de montorge  
71390 Montagny-les-Buxy



TÉL. 06 80 22 73 61  
domaine@feuilleat-juillot.com

WWW.FEUILLAT-JUILLOT.COM