



— D O M A I N E —



FEUILLAT-JUILLOT

MONTAGNY 1^{er} CRU V I C T O R



MANUAL HARVESTS

GRAPE VARIETY:

Chardonnay

SURFACE:

2000 square meters

ALTITUDE: 300 meters

EXPOSURE: east

SOIL: Limestone clay

AGE OF THE VINES:

100 years old

LITTLE STORY:

This wine comes from a few 100 years old rows of vines, located on the terroir of Les Coères. It has been vinified separately in 3 oak barrels. When I tasted it, I found it was absolutely delicious: it's a rich and complex wine with a grand potential of ageing. I named it "Victor", my second son, rugbyman and food lover.

WINEMAKING:

The alcoholic fermentation and the malolactic fermentation take place in oak barrels: "demi-muids" (500 liters) and traditional Burgundian barrels coming from the regions of Vosges and Allier. The lees are regularly stirred (bâtonnage). The wine is aged on fine lees for 10 to 12 months.

TASTING NOTES:

Powerful and rich wine with a "grand" aromatic complexity with a mineral finish.

SERVING TEMPERATURE:

12 to 14°C

AGEING POTENTIAL:

up to 10 years

FOOD PAIRING: Filet mignon with a creamy morels sauce, Comtés



GRANDS VINS DE BOURGOGNE

LE MONTAGNY
AU FÉMININ

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