



— D O M A I N E —  
FEUILLAT-JUILLOT



MONTAGNY  
*Camille*



*MANUAL  
HARVESTS*

**GRAPE VARIETY:**

Chardonnay

**SURFACE:**

5000 square meters

**ALTITUDE:** 300 meters

**EXPOSURE:** East

**SOIL:** Limestone clay

**AGE OF THE VINES:**

5 years

**LITTLE STORY:**

This wine comes from two parcels of young vines, planted between 2010 and 2012. In 2013, it was the first harvest.

I have been immediately seduced by the aromatic intensity, the body and the freshness present in the wine, which is normally hard to obtain with very young vines.

I decided to create a special Cuvée under the name of "Camille", my daughter.

**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:**

This wine offers intense aromas of white flowers on the nose with mineral and buttery notes. The round and gourmand palate is well balanced with luscious white fruits such as white peach.

**SERVING  
TEMPERATURE:**

12 to 14°C

**AGEING POTENTIAL:**

2 to 4 years

**FOOD PAIRING:**

Grilled Goat cheese on toast,  
Charcuteries



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GRANDS VINS DE BOURGOGNE

LE MONTAGNY  
AU FÉMININ

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