



— D O M A I N E —



FEUILLAT-JUILLOT

MONTAGNY 1^{er} CRU LES GRAPPES D'OR



MANUAL HARVESTS

GRAPE VARIETY:
Chardonnay

SURFACE: 6 hectares

ALTITUDE: 300 metres

EXPOSURE: East

SOIL: Limestone clay

AGE OF THE VINES:
between 30 to 40 years

LITTLE STORY:

The cuvée « Les Grappes d'Or » comes from several small parcels of old vines of 1^{er} Cru. It has been created in 2004 when I bought the Domaine with the help of a group of investors named "Les Grappes d'Or".

WINEMAKING:

The alcoholic fermentation and the malolactic

fermentation take place at 70% in thermo-regulated vats and at 30 % in oak barrels. The wine is aged on fine lees for 8 to 10 months.

TASTING NOTES:

Brilliant pale yellow. The discreet nose mingles mineral notes with aromas of dried fruit, with softly spicy notes and vanilla developing after airing. Superbly smooth attack on notes of grapefruit and yellow fruits. Supple and exceedingly well balanced, this wine offers a fresh and lively finish on zesty notes.

SERVING TEMPERATURE:

12 to 14°C, we suggest to carafe this wine.

AGEING POTENTIAL:

5 years and more

FOOD PAIRING:

Grilled sole, Fillet of sea bass in butter sauce.



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GRANDS VINS DE BOURGOGNE

LE MONTAGNY
AU FÉMININ

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