



— D O M A I N E —



FEUILLAT-JUILLOT

MONTAGNY L'AUDACIEUSE

VINFIED 100% IN TERRACOTTA JAR



MANUAL HARVESTS

GRAPE VARIETY:

Chardonnay

SURFACE: 1 hectar

ALTITUDE: 400 meters

EXPOSURE: North-East

SOIL: Limestone clay

AGE OF THE VINES:

35 years old

LITTLE STORY:

The cuvée l'Audacieuse is the result of a great mix between the typicity of the terroir where it comes from and the vinification method 100% in terracotta jar, resulting in a Montagny very charming.

WINEMAKING:

The alcoholic fermentation and the malolactic fermentation take place in an Italian terracotta jar of 450 liters. The wine is aged for 10 month on the "lees".

TASTING NOTES:

The nose is open on exotic fruits notes. The mouth is fleshy, fruity and pure with a lemony finish, which gives a lot of freshness to this wine.

SERVING TEMPERATURE:

12 to 14°C

AGEING POTENTIAL:

2 years

FOOD PAIRING:

Stirfried chicken with cashew nuts, curry fish with coconut milk, pork with caramel sauce, fruit pie.

*VERY LIMITED - ONLY 500
BOTTLES AVAILABLE !*



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GRANDS VINS DE BOURGOGNE

LE MONTAGNY
AU FÉMININ

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