



— D O M A I N E —



FEUILLAT-JUILLOT

MONTAGNY 1^{er} CRU LES COÈRES



MANUAL HARVESTS

GRAPE VARIETY:
Chardonnay

SURFACE: 4 hectares

ALTITUDE: 300 meters

EXPOSURE: East

SOIL: Marl and limestone

AGE OF THE VINES:
60 years and more

LITTLE STORY:

The terroir of Les Coères is composed of old vines with an average of 60 years old. It is considered as the most qualitative terroir of the appellation Montagny. As it is mostly oriented South, the wines are rich and complex.

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 8 to 10 months. Light filtering before bottling.

TASTING NOTES:

Gleaming pale gold in color, with good aromatic intensity on the nose offering rich aromas of white fruits and vanilla intermingled with marshmallow and patisseries. Impressive volume on the first palate. A rich and finely honed wine with a generous finish.

SERVING TEMPERATURE:

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

AGEING POTENTIAL:

6 years and more

FOOD PAIRING: King

prawns sautéed in butter, Grilled lobster, Scallops.



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GRANDS VINS DE BOURGOGNE

LE MONTAGNY
AU FÉMININ

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