



— D O M A I N E —
FEUILLAT-JUILLOT



MONTAGNY LES CRÊTS



MANUAL HARVESTS

GRAPE VARIETY:
Chardonnay

SURFACE: 1 hectare

ALTITUDE: 350 meters

EXPOSURE: East

SOIL: Limestone clay

AGE OF THE VINES:
28 years

LITTLE STORY:

The Montagny Les Crêts is a small parcel of 1 hectare located on the stony hillsides of the village. The vines are 28 years old.

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:

Mineral, chalky nose with a touch of oyster shell and floral notes appearing. Round and smooth palate, essentially floral but with a fresh touch of minerality on the finish.

SERVING TEMPERATURE:

12 to 14°C

AGEING POTENTIAL:

Up to 4 years

FOOD PAIRING:

Shellfish, Fish tartars



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GRANDS VINS DE BOURGOGNE

LE MONTAGNY
AU FÉMININ

📍 11, route de Montorge - 71390 Montagny-les-Buxy

✉ domaine@feuilleat-juillot.com 📞 +33 (0)385 920 371 📠 +33 (0)680 227 361

WWW.FEUILLAT-JUILLOT.COM