



— D O M A I N E —



FEUILLAT-JUILLOT

## MONTAGNY 1<sup>er</sup> CRU L'ORIGINEL



### MANUAL HARVESTS

GRAPE VARIETY:  
Chardonnay

SURFACE:  
5000 square meters

ALTITUDE: 280 meters

EXPOSURE: East

SOIL: Limestone clay

AGE OF THE VINES:  
70 years old

**LITTLE STORY:**  
Since 2016, Françoise, Philippe and Camille are constantly trying to get the best expression of the Chardonnay, the main grape of the appellation Montagny 1<sup>er</sup> cru. After two years of experimentation, the domaine is introducing its new exceptional cuvee: the "Originel", 100% aged in terracotta jar.

### WINEMAKING:

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

### TASTING NOTES:

The nose is aromatic with fresh fruits notes as white peach, apricot kernel and some very delicate notes of white flowers. The mouth is rich, full, and very pure with fresh almonds notes in the finish.

### SERVING TEMPERATURE:

12 to 14°C

### AGEING POTENTIAL:

5 years

### FOOD PAIRING:

Carpaccio of Scallops and "caviar". Prawns brochettes with saffron.

*VERY LIMITED:  
ONLY 600 BOTTLES  
AVAILABLE!*



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GRANDS VINS DE BOURGOGNE

LE MONTAGNY  
AU FÉMININ

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

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