





GRANDS VINS DE BOURGOGNE

LE MONTAGNY

AU FÉMININ

# MONTAGNY 1er CRU LOUIS

# MANUAL HARVESTS

## GRAPE VARIETY:

Chardonnay

#### SURFACE:

2000 square meters

ALTITUDE: 300 meters

EXPOSURE: South

SOIL: Limestone clay

#### AGE OF THE VINES:

80 years old

## LITTLE STORY:

This cuvée comes from a parcel of old vines located on a slope exposed full South. This wine has a big aromatic amplitude with a very elegant finish. As a wine of character, it carries perfectly the name of my youngest son, Louis.

#### WINEMAKING:

This wine of exception is fermented and aged in new French oak barrels

## TASTING NOTES:

Peach, apricot and ripe fruit aromas mixed with vanilla and buttery notes.

# SERVING TEMPERATURE:

12 to 14°C

## AGEING POTENTIAL:

up to 10 years

#### FOOD PAIRING:

Mushroom risotto, Gougères, Comtés.



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