



— D O M A I N E —



FEUILLAT-JUILLOT

MONTAGNY 1^{er} CRU NATUR'ELLES



MANUAL HARVESTS

GRAPE VARIETY:
Chardonnay

SURFACE: 32 ares

ALTITUDE: 300 meters

EXPOSURE: South facing

SOIL: Limestone clay

AGE OF THE VINES:
50 years old

LITTLE STORY:
From our parcel of Montagny 1^{er} cru les Burnins, south facing, our cuvée Natur'Elles highlights our mother daughter duo and our common passion for nature. From the vine to the bottle, this cuvée has been carefully made according to organic agriculture. In 2021, we have engaged our vineyard in organic conversion. An approach that is consistent with our values and that we believe is essential for present and future generations.

WINEMAKING:

The alcoholic fermentation and the malolactic fermentation take place in New French oak barrels. The wine is aged for 1 year on the lees.

TASTING NOTES:

The nose is complex and open with almond paste, vanilla and brioche aromas. The palate is supple and generous, with notes of pastry and citrus on the finish.

SERVING TEMPERATURE:

12 to 14°C

AGEING POTENTIAL:

3 to 4 years

FOOD PAIRING:

Bar filet with white butter, chicken tajine with apricots, hard cheese.



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GRANDS VINS DE BOURGOGNE

LE MONTAGNY
AU FÉMININ

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