





MONTAGNY 1^{ER} CRU Les Chaniots



GRAPE VARIETY

Chardonnay, the emblematic variety of great white Bourgogne wines.

CLIMAT

"Les Chaniots" is a Premier Cru named plot of 12.4 hectares within the Montagny Appellation. It has an East-South-East aspect and the vines are situated at the top of the slopes of the villages of Jully-lès-Buxy and Saint-Vallerin. They source the elegance and strength that is so typical of our Montagny 1er Cru "Les Chaniots" in shallow stony soils covered by rich black topsoil.

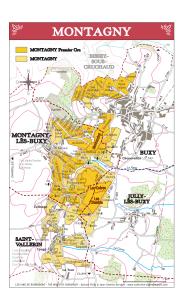
WINEMAKING AND MATURING

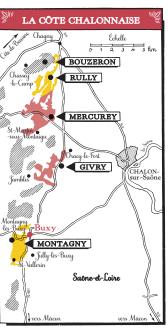
Crop harvested when perfectly ripe. Pneumatic pressing in order to maintain the quality of the juice. Measured settling of the must to reveal the richness of the terroir. Alcoholic and malolactic fermentation, along with some maturing in stainless steel vats, bring out the intensity of the flavours. Some maturing is also done in barrels to bring structure. Bottling at the optimum moment followed by a resting period before marketing.

TASTING NOTES

This crystalline Bourgogne reveals a bouquet of floral notes (acacia, hawthorn) and dried fruits. In the mouth it offers a combination of opulence and finesse with a mineral finish. A very pure expression of Chardonnay.

Serving temperature: 11 to 13°C





Millebuis is the true essence of our multifaceted terroirs in the Côte Chalonnaise; Montagny, Givry, Mercurey, Rully... the names of our wines are the embodiment of the charming villages situated in the very heart of Bourgogne and our treasure. It is from this rich environment that our wines draw their delectable qualities.

Fine Bourgogne Wines

