



## JEAN-PHILIPPE MARCHAND

### Montagny Blanc 1er Cru « Vigne du Soleil »

#### Geographical location :

At the southern end of the Côte Chalonnaise. Facing East and South East these hillsides of Bajocien limestone are planted with vines at altitudes of 250-400 meters. The gravelly lower Triassic, which surfaces at Buxy is in contact here with the Kimmeridgian limestone, which dominates in the geology of Chablis.

#### Grape variety :

100% Chardonnay

#### Harvest :

By hand

#### Tasting notes :

Montagny produces white wines only. To the eye, these wines present the classic features of a Burgundian Chardonnay : limpid, pale gold colour with green highlights when young, darker gold colour with age. Their aromas are acacia, mayflower, honeysuckle, bramble flowers, and sometimes violet and bracken. Hazelnut, white peach and ripe pear would not be surprising, either. In the mouth, the wine is always fresh, young at heart, frisky, alluring, and rich in spicy back-flavours. Refinement and delicacy are harmoniously matched to a durably well-built structure.

#### Temperature serving :

10°C-12°C

#### Keeping qualities :

From 8 to 12 years

#### Serving suggestions :

Highly-bred, subtle and rich in delicate nuances, Montagny can be properly matched only with foods of comparable balance and aromatic intensity, for example, veal in white sauce suits it very well. As far as seafood is concerned, steamed or poached crustaceans, noble are well-suited. As for cheeses, it brings out the best in goat cheeses, Beaufort, Comté, Emmental and St-Paulin.

