



DOUDET - NAUDIN
— EN BOURGOGNE DEPUIS 1849 —

MONTAGNY

GRAPE VARIETY

Chardonnay

CONTROLLED APPELLATION

The Appellation Montagny is produced on 4 small municipalities (mainly Montagny les Buxy) is the southernmost of the Côte Chalonnaise. Curiously most famous in London or New York and Paris, Montagny (AOC since 1936) produced 90 hectares of Appellation Village and 200 Hectares classified first growths entirely devoted to white wines where the Chardonnay expresses beautifully.

LOCAL SOIL

Limestone (Kymméridgien like in Chablis) and clay.

WINE-MAKING

Manual harvesting and sorting of the grapes. Temperature control. Pneumatic press. Fermentation in stainless steel tanks.

Maturation in oak barrels at 100% for 12 months.

CHARACTER AND STYLE

The nose is expressive, marked by mineral notes (white flowers) and citrus. On the palate the wine is crispy, fruity and elegant. It is a fine balance that offers this rich and charming wine.

AGEING AND SERVICE

To keep 2-3 years. Temperature of service: 12-13°C

This wine will accompany a river fish (perch fillet, fried fish) or sea (cod fillet julienne, fish tartare,). It is obviously with the fish it reveals best! (After a few years try the veal) We serve again for a great aperitif!

