



Montagny



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the Côte Chalonnaise region (Saône-et-Loire).

This *appellation* includes **49 Premiers Crus Climats**.

Producing communes: **Montagny, Buxy, Saint-Vallerin, Jully-lès-Buxy**.

On the label, the *appellation* MONTAGNY and MONTAGNY PREMIER CRU may be followed by the name of the *Climat* of origin.

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. Of the livelier scents, lemon-balm and gun-flint may be added. 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.

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 fish (plain fried, grilled, or, better still, steamed) are well-suited. Paella, made with meat and/or fish, also goes well with this wine since the smooth-tasting dish with its diversity of aromas will be lit up by Montagny's allure and aromatic richness. The same goes for cooked seafood. As for cheeses, it brings out the best in goat cheeses, Beaufort, Comté, Emmental and Saint-Paulin.

Serving temperature: 10 to 12°C.

