



# 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.

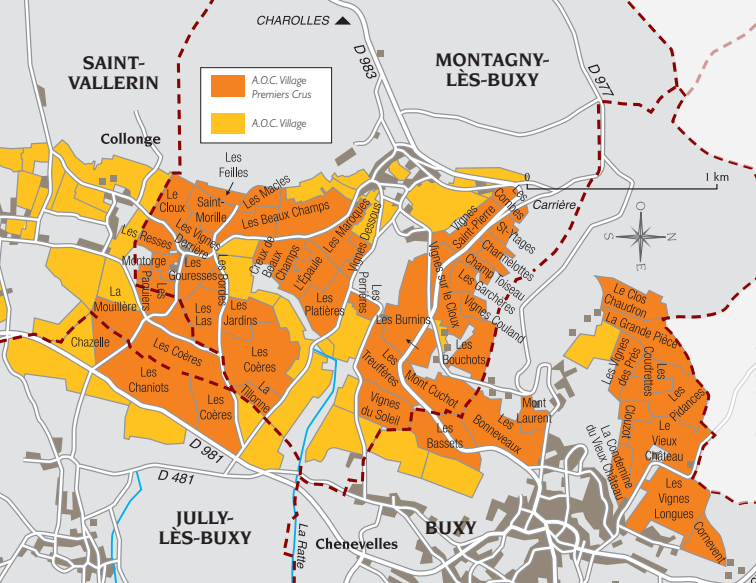
## TASTING NOTES

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.



## LOCATION

At the southern end of the Côte Chalonnaise, four villages (Buxy, Montagny-lès-Buxy, Jully-lès-Buxy and Saint-Vallerin), have been banded together as a single *Appellation d'Origine Contrôlée* since 1936. Hereabouts, as in the Côte de Nuits or at Chassagne-Montrachet, wine-growing and stone-quarrying amicably share the landscape. Buxy, with its 12th century fortifications, is an important heritage site and retains its independent spirit. The wine, grown only from *Chardonnay* grapes, breathes freshness and clarity. The monks of Cluny preferred it to any other.

## SOILS

Facing East and South-East these hillsides of Bajocien limestone are planted with vines at altitudes of 250-400 metres. Marls and marly limestones of the Jurassic lias and older trias (200 million years BC approx.) make an ideal *terroir*. The gravelly lower Triassic which surfaces at Buxy is in contact here with the Kimmeridgian limestone which dominates in the geology of Chablis.

## COLOUR(S) AND GRAPE VARIETY(IES)

**Whites only - Chardonnay.**

## PRODUCTION

### Area under production\*:

1 hectare (ha) = 10,000 m<sup>2</sup> = 24 *ouvrées*.

**362.09 ha** (including **219.81 ha** *Premier Cru*).

### Average annual yield\*\*:

1 hectolitre (hl) = 100 litres = 133 bottles.

**15,541 hl** (including **9,002 hl** *Premier Cru*).

\*In 2022 \*\*5-year average, 2017-2021

## PREMIERS CRUS CLIMATS

Commune of Montagny: **Vignes Saint-Pierre, Les Combes, Saint-Ytages, Les Chaumelottes, Champ Toizeau, Vignes sur le Cloux, Les Garchères, Vignes Couland, Les Bouchots, Les Burnins, Les Perrières, Les Treuffères, Montcuchot, Vigne du soleil, Les Maroques, Les Beaux Champs, Les Macles, Creux de Beaux Champs, L'Épaulé, Les Platières, Les Jardins, Sainte Morille, Les Vignes Derrière, Les Bordes, Les Las, Les Gouresses, Les Paquiers, Montorge, Le Resse, Le Cloux, Sous les Feilles.**

Commune of Buxy: **La Grande Pièce, Le Clos Chaudron, Les Vignes des Prés, Le Vieux Château, La Condemine du Vieux Château, Le Clouzot, Les Pidances, Les Coudrettes, Les Vignes longues, Cornevent, Mont Laurent, Les Bonneveaux, Les Bassets.**

Commune of Saint-Vallerin: **Les Coères, La Mouillère.**

Commune of Jully-lès-Buxy: **Les Chaniots, Chazelle.**