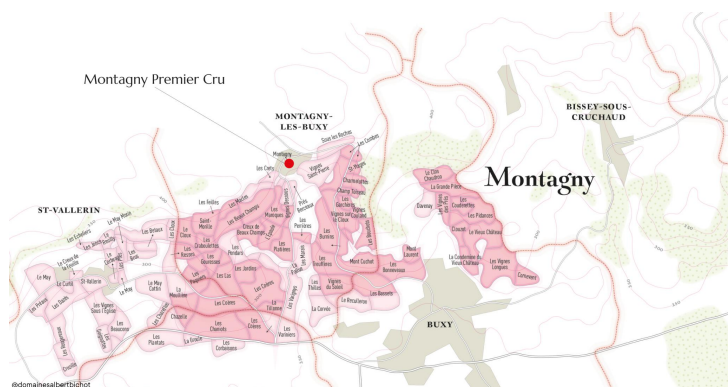


MONTAGNY PREMIER CRU « VIGNES LONGUES » MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Calcareous clay soil that tends to be marly



PRESENTATION

At the southern tip of the Côte Chalonnaise, these vineyards form an amphitheatre on the slopes of 4 communes including Montagny-lès-Buxy. This 865-acre appellation, which boasts 512 acres of Premier Cru vineyards, is exclusively devoted to the production of Chardonnay. It was the Romans who first planted vines in the region. From the Middle Ages to the Renaissance, "Côte de Buxy" had a reputation and it is said they were the favourite wines of the monks at the Cluny abbey.

WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees in oak barrels (15 to 20% new barrels) for 12 to 14 months.

TASTING

Flattering nose featuring aromas of white-fleshed fruit and brioche, underscored by slight toasted notes. On the palate, this soft, round wine is balanced by pleasing mineral tautness that lends considerable freshness. Its long finish is fragrant and delectable.

SERVING

Serve between 11 and 13°C (52-55°F).

To taste young on the fruit or to keep 3 to 5 years and more.

FOOD PAIRINGS

Finely prepared fish and seafood

Grilled or stewed white meats and poultry

Recipe suggestion: seafood gratin

