

CHÂTEAU DE LA GUICHE

MONTAGNY

Grape variety: 100 % Chardonnay
Servicing temperature: 10-12°
Ageing: 4-8 ans

Plot

At the southern tip of the Côte Chalonnaise, in Saône-et-Loire, the Montagny Château de la Guiche is located in the town of Jully-lès-Buxy and represents 72.90 ares.

Vinification / Aging

The grapes are pressed directly after harvest, then the alcoholic and malolactic fermentation takes place 50% in stainless steel vats and 50% in oak barrels. Aging lasts about 15 months before preparation for bottling.

Tasting

Pale and limpid gold color with young green reflections, darker gold color with age. Their aromas are acacia, honeysuckle, bramble flowers. It is a racy and seductive wine that is dressed in a beautiful golden color tinged with green. It offers a delicate bouquet with hints of hazelnut, mineral and spicy notes with very good length.

Food and wine pairing

Perfectly accompanies fish in sauce as well as poultry and veal with a cream sauce.

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