

DOMAINE

Les Guignottes

MONTAGNY 1ER CRU
Le Cloux

Grape variety: 100% Chardonnay
Climat: Le Cloux
Servicing temperature: 10-12°C
Ageing: 4-8 years

Plot

Located at the southern tip of the Côte Chalonnaise in Saône-et-Loire, the Montagny 1er Cru "Le Cloux" from Domaine Les Guignottes is situated in the commune of Buxy and covers an area of "?"?0.80 hectares.

Vinification | Aging

The grapes are pressed immediately after harvest, and alcoholic and malolactic fermentations take place"?50% in stainless steel tanks and 50% in oak barrels. Aging lasts approximately 12 months before bottling.

Tasting

It displays a clear, golden hue"?subtle with green highlights when young, shifting to buttercup-yellow with age.

Its characteristic aromas evoke acacia, hawthorn, honeysuckle, and bramble blossom, sometimes accompanied by notes of violet and fern.

On the palate, it is a fresh, lively, and charming wine, rich in spicy aromatic notes.

Food and wine pairing

It pairs well with veal in a white sauce. From the sea, it complements steamed or poached shellfish, as well as fine fish that are simply pan-seared or grilled. As for cheeses, it brings out the best in goat cheeses, Beaufort, Comté, Emmental, and Saint-Paulin.

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