

DOMAINE

Les Guignottes

MONTAGNY 1ER CRU
Les Coères

Grape variety: 100% Chardonnay
Climat: Les Coères
Servicing temperature: 10-12°C
Ageing: 6-10 years

Plot

At the southern tip of the Côte Chalonnaise in Saône-et-Loire, our Montagny 1er Cru "Les Coères" (Domaine Les Guignottes) is located in the commune of Buxy and covers 0.50 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

The nose is dominated by floral notes that gradually evolve into honey and dried fruit (hazelnut). It offers lovely fullness and is a refined, elegant wine. Overall, it is a wine with excellent aging potential.

Food and wine pairing

This fine, powerful, and elegant wine pairs wonderfully with caramelized prawns, and generally with grilled white-fleshed fish, oven-roasted Charolais veal, and roast Bresse poultry, as well as cheeses (goat cheese, aged Comté, or Parmesan).

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