

DOMAINE

Les Guignottes

MONTAGNY 1ER CRU
Les Resses MONOPOLE

Grape variety: 100% Chardonnay
Climat: Les Resses
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 Resses" (Domaine Les Guignottes) is located in the commune of Buxy and covers 0.90 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 with subtle green highlights, evolving into a buttercup-yellow shade with age. Our Montagny 1er Cru Les Resses is lively, offering aromas such as lemongrass and gunflint. On the palate, it is fresh, youthful, spirited, and charming, with a rich, spicy aromatic finish. Its refined taste and delicacy harmonize with a structured, enduring framework.

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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