

DOMAINE

Les Guignottes

MONTAGNY

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

Plot

At the southern tip of the Côte Chalonnaise, in the Saône-et-Loire department, the Montagny Domaine Les Guignottes is located in the commune of Buxy and spans 2.70 hectares.

Vinification / Aging

Les raisins sont pressés directement après la récolte, puis les fermentations alcooliques et malolactiques ont lieu à 70% en cuve inox et 30% en fûts de chêne. L'élevage dure 12 mois environ avant la mise en bouteille.

Tasting

The grapes are pressed immediately after harvest, and both alcoholic and malolactic fermentations take place"?70% in stainless steel tanks and 30% in oak barrels. The wine is then aged for approximately 12 months before bottling.

Food and wine pairing

This wine pairs perfectly with veal in sauce, scallops prepared with butter and herbs, and most types of fish. It also goes well with hard mountain cheeses, such as Comté or Beaufort.

Awards and accolades

James Suckling - millésime 2023 : 90 points

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