

MAISON A.GOICHOT

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 appellation is located in the commune of Buxy and covers 2.70 hectares.

Vinification / Aging

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.

Tasting

This Montagny displays the appearance typical of a Burgundy Chardonnay: a pale yellow color with subtle green highlights. As it ages, the hue will evolve toward golden yellow. On the nose, it develops delicate aromas of honey and vanilla. On the palate, the wine is full-bodied, offering a slightly rich, oily texture"?characteristic of great white Burgundies"?with flavors that are both rich and fresh (vanilla, honey, Golden Delicious apple, and toasted bread). The finish is long and mineral-driven.

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

Maison André Goichot
1065 Rue André Marie Ampère - 21200 BEAUNE
tel. 33 (0)3 80 62 85 17 **fax.** +33 (0)3 80 25 91 29
contact@maisongoichot.com www.maisongoichot.com