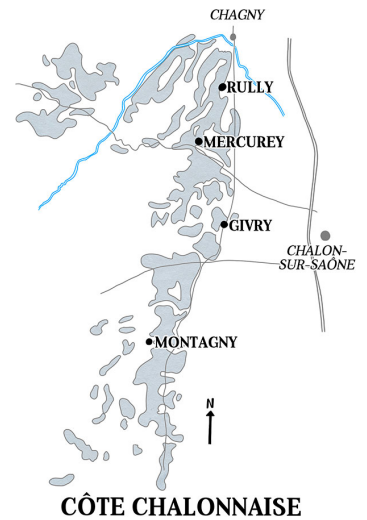


CHANSON

En Bourgogne depuis 1750



Montagny

Montagny 2013

Grape Variety : Chardonnay

Soil : Clay and Limestone

Site : Montagny is a small village right in the middle of the Côte Chalonnaise, south of Côte de Beaune

The Vintage 2013 : After a long winter and a gloomy spring, the summer was warm and sunny but with intervals of violent hail storms. The harvest took place in the last days of September under a bright sunshine. The difficult weather conditions at the beginning of the year and the hail storms have considerably impacted the yields in most of the wine regions but quality is there. The white wines are tense with citrus fruit aromas and a well-shaped acidity.

Tasting : Pale gold colour. Aromas of green apple and fresh honey. Delicate minerality. Well structured. Good acidity. Well-defined minerality. Long and refreshing aftertaste.

Food pairing : Suitable for most occasions. Food pairings include pâté, lobsters and poultry, as well as many goat cheeses.

