

MONTAGNY 1ER CRU

2017 Vintage

Score: 15-16/20 - La Revue du Vin de France - June 2018

2015 Vintage

Score : 13/20 - En Magnum - March/ April/ May 2017

2014 Vintage

Score : 14.5/20 - Guide des Vins Bettane + Desseauve 2017

2013 Vintage

Score : 15/20

La Revue du vin de France - Les Meilleurs vins de France 2016 - 20ème édition

"Pale gold colour, this wine gives off fragrances of honeysuckle and acacia blossoms enhanced by lemon aromas. On the palate, the wine is well-balanced, unctuous, precise. Tight texture. Long and refreshing finish with a hint of minerality. A fresh and convivial wine to pair with steamed fish or seafood paellas."

Cuisine A&D D'aujourd'hui et de demain - N°37- 2015

"The Domaine Chanson, important in its size (45 hectares) and in the diversity of its terroirs, stands among the great domaines situated in Côte de Beaune. The finish of 2013 vintage is quite exceptional on this Montagny Premier Cru. Long and meticulous vinifications and aging on the lees in stainless steel tanks and temperature controlled barrels (from 22° to 25°C) allow for the preservation of all the freshness of the terroir, bringing out a note of complexity on the finale in the palate. This Montagny 1er Cru 2013, of a nice pale gold colour, reveals perfumes of honeysuckle and acacia flowers enhanced by lemony notes. On the palate, the wine is well-balanced, unctuous, precise over a dense and tight framework. The finish is long and entirely fresh, with a faint hint of minerality." *Néo Flash, l'actualité de la RHD - 04/06/2015*

"A balanced wine. The Domaine Chanson is a figure among the great domaines situated in Côte de Beaune. Gilles de Courcel, who presides over the destiny of Chanson, and Jean-Pierre Confuron, in charge of vinification, don't hesitate to cross the borders of the Côte-d'Or to discover specific terroirs and implement the know-how of Chanson over other appellations of Burgundy, and particularly in Saône & Loire. Montagny is an appellation situated in the heart of the Côte Chalonnaise. The Montagny 1er Cru 2013 is distinguished by its nice pale gold colour, and reveals perfumes of honeysuckle and acacia flowers flavours enhanced by lemony notes. On the mouth, the wine proves well-balanced, unctuous, precise over a dense and tight framework. The finish is long and entirely fresh, with a faint hint of minerality."

Centre-Express - 04/06/2015



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"Noticeable reduction flattens the fruit so be sure to decant this first. There is better delineation and more punch as well to the attractively well-delineated middle weight flavors that exhibit more evident minerality as well on the linear, clean, dry and slightly austere finish. As the description suggests this is somewhat youthfully awkward today and should definitely benefit from 2 to 3 years of cellaring to harmonize and flesh out a bit. 2018+" Score: 89 [Burghound - June 2015](#)

"Beautiful aromas of acacia and hawthorn in flower. A fruity attack with plenty of generosity." [LA RVF - Juin 2014 - n° 582](#)

2011 Vintage

"Fragrances of spring flowers mixed with elder. Very refined with a delicate structure. Floral aromas on the palate displaying a nice harmony." Success,
[RVF _ Juin 2012 _ N°562 _ p.96](#)

2010 Vintage

"Very pleasant nose with a point of muscat, a lot of finesse and precision, excellent value for money." Score: 15 [Le Guide Bettane et Dessauve des vins de France--Edition 2013](#)

"Despite a grilled wood, this Montagny is rather powerful. Its perfume is nuanced and the mouth is well-balance." Great success,
[RVF_ Juin 2011_ N° 552](#)

2009 Vintage

"Nice citrusy nose, very clear color, clean and tight. A wine true to its origin." Recommended Score : 15,5
[Le Guide des Vins de France - Bettane & Desseauve 2012](#)

2007 Vintage

« This beaunoise house possesses consequent and quality supplies on Montagny, as prove it both tasted vintage wines. A Chardonnay closes among which the mineral expression and the chalky of the end of mouth, are supported by a wooded in preciosity. The 2007 will be just in time in 2011.» Score: 15/20
[La Revue Du Vin De France/Octobre 2009](#)

"Founded in 1750 by Simon Verry, the negociant is now owned by Bollinger. Harvested by hand and then aged in tank for one year, this Premier Cru has a beautiful gold colour with emerald tinges. Its aromas mix dried fruits and white flowers on a mineral base. These complex aromas are found again on the palate, coupled by a superb balance between

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richness and acidity. The finish is very pleasant and clean, calling for food matches that are delicate and fine..." ♥ LE GUIDE HACHETTE DES VINS 2010

2006 Vintage

« Quite closed with flinty aromas. Well-structured mouthfeel with a good length. The acidity is present, but it provides liveliness and straightforwardness. » LA REVUE DU VIN DE France - October 2007

2005 Vintage

« Flinty nose. Straightforward on the palate, with a mineral expression. A tight wine for purists. » LA REVUE DU VIN DE FRANCE - October 2007

« This is refined and delicate, showing lime and mineral flavors, with a floral hint. Tails off a little on the finish, but displays balance and harmony overall. » WINE SPECTATOR - August 31, 2007

2003 Vintage

« Discreet nose of fruit and flower for this Montagny which is well melted for this vintage. Fess on the finish. However, not enough length. » LA REVUE DU VIN DE France - February 2005