



YVAN BAVENCOFF

MONTAGNY 1ER CRU

AOP MONTAGNY 1ER CRU

VINEYARD

A village appellation of the Côte Chalonnaise, Montagny (Saint-Vallerin) is situated on limestone and marl soils from the Jurassic and Triassic periods, at an altitude of 250-400 m, with an east-south-east exposure. An ideal terroir.

WINEMAKING

The grapes are pressed directly after harvest, followed by 50% alcoholic and malolactic fermentation in stainless steel tanks and 50% in oak barrels.

AGEING

12 months in oak barrels and stainless steel tank.

TASTING NOTES

Pale gold colour with green reflections when young, becoming more golden with age. Aromas of acacia, vine peach and white flowers. Fresh on the palate, with a spicy (ginger) finish, combining refinement, delicacy and a well-balanced structure.



GRAPE VARIETY

100% Chardonnay



FOODS PAIRING

Fish, White meats, Thai food



TEMP
10-12°C



AGEING POTENTIAL
15 to 20 years


BAVENCOFF
MONTAGNY
PREMIER CRU