

MONTAGNY 1ER CRU LES RESSES 2022 MONOPOLE

BC Retail \$53.99 (Listed BCLS) BC Wholesale \$41.01 +421426

Appellation and Terroir:

Village Appellation of the Côte Chalonnaise, **Saint Vallerin** is one of the four producing communes of **Montagny**. Facing East and South-East these hillsides of Bajocien limestone are planted with vines at altitudes of 250-400 metres. Marls and marly limestones of the Jurassic lias and older trias (200 million years BC approx.) make an ideal terroir. The gravely lower Triassic which surfaces at Buxy merges with the Kimmeridgian limestone which dominates in the geology of Chablis. **Montagny** produces white wines only.

Tasting notes:

A clear, golden color, discreet with green reflections, turning to buttercup with age. This Montagny 1er Cru Les Resses is lively, with many aromas such as lemongrass and flint, hazelnuts, honey, white peach and pear. On the palate a fresh wine, young with lively and friendly character, and a rich return of spicy aromas. The finesse of the taste and the delicacy go hand in hand with a structured body.

Food accompaniment:

Veal in white sauce is ideal, also steamed or poached seafood or shellfish. White fish pan-fried or grilled will be amazing. For cheeses, pairs perfectly with goat cheeses, Beaufort, Comté, Gruyere and Saint-Paulin.

Grape variety: 100% Chardonnay

Aging potential: 4-6 years :

Serving temperature: 10-12 °C

Case: 12 x 750 mls

Founded in 1947 by Marcel-André Goichot, the reins of Maison Goichot have been held by his son, André-Marie Goichot since 1987. The Goichot family has several vineyards, including nine located in Côte de Beaune and the other in Côte Chalonnaise, enabling them to offer many Burgundian appellations.

