

# MONTAGNY 1<sup>ER</sup> CRU Maxence

*This rare « cuvée » is only produced when the vintage conditions allow to harvest over-ripened grapes. This small production is named after Laurent's first daughter.*

## IN THE VINEYARD



### Region

- ◆ Burgundy
- ◆ Côte chalonaise
- ◆ Buxy



### Terroir

- ◆ Depending on the vintage, « Bassets » or « vieux Château »



### Grape(s)

- ◆ 100% Chardonnay



### Harvest

- ◆ Hand-picked
- ◆ Over-ripened grapes

## IN THE CELLAR



### Winemaking

- ◆ Gentle pressing
- ◆ Wine is naturally clarified due to gravity



### Ageing

- ◆ 100% of 500L French oak barrels
- ◆ 12 to 18 months

## TASTING



- ◆ Clear, brilliant
- ◆ Gold yellow



- ◆ Elegant and complex
- ◆ Candied fruits
- ◆ Quince
- ◆ Honeyl



- ◆ Rich and full-bodied
- ◆ Honey and candied fruits
- ◆ Minerality on the finish brings freshness



- ◆ Serve at 11/14°C
- ◆ Very good aging possible

