



MONTAGNY 1^{ER} CRU

Cuvée « MAXENCE »

This rare « cuvee » 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 VINES



Region

Burgundy
Côte chalonaise
Buxy



Terroir

Depending on the vintage,
« Bassets » or « vieux Chateau »



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 NOTES



Clear, brilliant
Gold yellow



Elegant and complex
Candied fruits
Quince
Honey



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



Serve at 10-11°C
Very good aging possible

