

VIGNERONS RÉUNIS

MONTAGNY 1er CRU

A small growers' cooperative near Montagny in the Côte Chalonnaise of southern Burgundy has turned out to be a pleasant surprise, the reward for a long day spent knocking about in the Chalonnaise. Indeed, this group of thirty small growers can turn out wines that compete with many of the more renowned names in Burgundy with their exemplary Côte Chalonnaise offerings. Most notable among these wines is their superlative Bourgogne Blanc "Cuvée Réserve," which comes from Chardonnay vineyards on the plains below the village of Montagny. They also make a small amount of Montagny 1er Cru Blanc, that retains the lively acidity typical of the region's wines with a bit more richness and complexity. The Montagny 1er Cru comes from a small 5-hectare plot. The 100% Chardonnay grapes are hand harvested and then undergo a cold maceration followed by natural yeast fermentation in stainless steel. The wine is then aged one year in 2-5 year old French oak barrels.

WINE: Vignerons Réunis Montagny 1er Cru

REGION: Bourgogne

APPELLATION: Montagny 1er Cru

VINEYARD: This premier cru is located on the hillside in the villages of Jully les Buxy and Saint Vallerin. The exposure is East, South East.

SURFACE AREA: 5 hectares

SOIL: The soil is rich in black earth, shallow and stony, and the subsoil is clay-limestone with crumbly limestone

VARIETAL: 100% Chardonnay

AGE OF VINES: 25 years

YIELD: 45 hl/ha

PRODUCTION: 5,000 cases

FARMING PRACTICES: Lut Raisonné

FERMENTATION: Natural yeast

TASTING NOTES: The nose is dominated by floral notes which gradually evolve towards honey, dried fruits and hazelnut. It has a beautiful fullness, as well as complexity and minerality from the terroir. It is a wine with very good aging potential, from 5-10 years.

