

MONTAGNY 1. CRU

”LES COERES”



ALBERT SOUNIT



GRAPE VARIETY: 100 % Chardonnay.

AREA: 0.795 ha.

EXPOSITION: South East.

SOIL: Clay Limestone and gravelly nature.

AROMAS AND FLAVOURS:

Intense nose of fresh green fruit – apple, pear – and white flowers and fennel. Mineral with a refreshing acidity.

AGEING POTENTIAL: 5 years.

FOOD MATCHING:

Light dishes in general. Asparagus, goat cheese and shellfish.

SERVING TEMPERATURE: 10-11° C.

VINEYARDS:

”Les Coères” is the largest 1. Cru vineyard in Montagny and comprises 31,7 ha, of which Albert Sounit owns 0.795 ha. 3 of the parcels, that we own, are continuous and has altitudes between 220 and 300 m.

HARVEST: By hand, sorted and 100% destemmed.


VINIFICATION:

As we want to highlight the minerality and pure fruit notes, fermentation is based on native yeast and last, together with the malolactic conversion and maturation 9 month. No racking takes place. During this period, the wine is in contact with its fine lees. Bottling without filtration.

AGEING: 9 months:

- ≈ 10% in barrels of 300 L, light toasting.
- ≈ 90% in stainless steel tank .

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