

Joseph Drouhin

Montagny 2022



TASTING NOTE

Fine-tuned white from this prestigious appellation in the Côte Chalonnaise, all apples and almonds, with a faint spritz of lemon and a fresh, green waft of fern on the nose.

VITICULTURE

Montagny, part of Côte Chalonnaise, is the southernmost appellation with vineyards forming a horseshoe on limestone and clay soil. Planted with 10,000 vines per hectare, Guyot-pruned, deliberately low yields at 57 hl/ha unveil terroir nuances.

FOOD MATCHING

Veal in white sauce suits it well, as do paellas and seafood gratins. Shellfish and noble fish fresh from the frying pan or grill are also accepted at an elegant pairing for this wine.

SIZE	75cl
VINTAGE	2022
ABV	13%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	H7256122
EXPRESSION	White, Round and Fruity
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.27
TOTAL ACIDITY	3.3g/l Tartaric
RESIDUAL SUGAR	1.4g/l
SKU	H7256122