



DOMAINE

Les Guignottes

MONTAGNY 1ER CRU *Les Resses MONOPOLE*

Grape Variety : 100% Chardonnay

Climate : Les Resses

Serving Temperature : 10-12°C

Aging Potential: 6-10 years

Location and Terroir

Located at the southern tip of the Côte Chalonnaise in Saône-et-Loire, our Montagny 1er Cru Les Resses from Domaine Les Guignottes is situated in the commune of Buxy and covers 0.90 hectares.

Vinification / Aging

The grapes are pressed immediately after harvest, and alcoholic and malolactic fermentations take place with 50% in stainless steel tanks and 50% in oak barrels. Aging lasts for about 12 months before bottling.

Tasting Notes

A clear, golden robe with subtle green reflections, evolving into a golden hue with age. Montagny 1er Cru Les Resses is lively, offering various aromas such as lemongrass and flint. On the palate, it is a fresh, youthful, lively, and amiable wine, rich in spicy aromas. The refined taste and delicacy harmonize with a structured and enduring framework.

Food Pairing

It complements veal in white sauce beautifully. For seafood, try steamed or poached shellfish, or lightly pan-seared or grilled noble fish. As for cheeses, it enhances the flavors of goat cheese, Beaufort, Comté, Emmental, and Saint-Paulin.