

Joseph Drouhin

Montagny 2023



WHITE
STILL WINE



FRANCE



BURGUNDY

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.

VINIFICATION

Grapes are purchased from vineyard owners who are trusted supply partners. Very slow pressing, to respect fruit. The juices from the last pressings are not used. The wine goes directly into barrels after "débourage" (decanting of white wine to reduce sediment). Ageing in barrels (20% in new oak for a period of 6 to 8 months.

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	2023
ABV	13%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	H7256123
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	H7256123