



MONTAIGNE 2020

100% Chardonnay

I.G.P. Côtes du Lot

TAV = 12.5% vol.

Iconic of the estate, the Chardonnays present a strong and distinctive identity. Since the 1990s, renowned soil microbiologists Claude and Lydia Bourguignon have emphasized the similarity between certain areas of the Côte de Beaune and the prestigious terroirs of "Montaigne and Dolmen." These two superb plots, planted at high density with a clonal selection of magnificent Chardonnays, are true gems.

The Kimmeridgian limestone soils, combined with the altitude, are key elements that have allowed for the crafting of these great wines. The estate is now certified organic, and even the compost is produced on-site. Every aspect of viticulture and winemaking is carefully considered to reveal the full potential of these exceptional Chardonnays. Every action taken at the estate has a precise meaning, with the ultimate goal of creating exceptional wines.

HARVEST

Like the finest wines, the grapes are hand-harvested and placed in crates to limit compression, prevent oxidation, and enable swift transport to the cellar.

VINIFICATION & AGING

After direct pressing in a pneumatic press, cold settling takes place in tanks, preserving the purity of the juice and offering increased length on the palate. The "Burgundian" fermentation occurs in 400-liter barrels, followed by extended aging of 10 months on the lees. This method imparts a rich and creamy texture to the wine while preserving the freshness and characteristic liveliness of the vibrant juice.

TASTING

Montaigne 2020 unveils relief, wet stone, and the luminosity of great Chardonnays to those who explore it. On the nose, delicate white flowers and citrus take the stage, giving way to a remarkable sapidity and iodine-infused length. A wine of great finesse.