



Joseph Drouhin

L'ÉLÉGANCE NATURELLE  
DES GRANDS BOURGOGNES

# MONTAGNY 2020

VILLAGE WINE - 100% CHARDONNAY

Montagny is one of the four communes of the Côte Chalonnaise, also known as Region of Mercurey. Montagny is the southernmost appellation.



### Vineyard Site:

- The vineyards are planted on a series of hills in the shape of a horseshoe.
- Soil: limestone and clay.

### Viticulture:

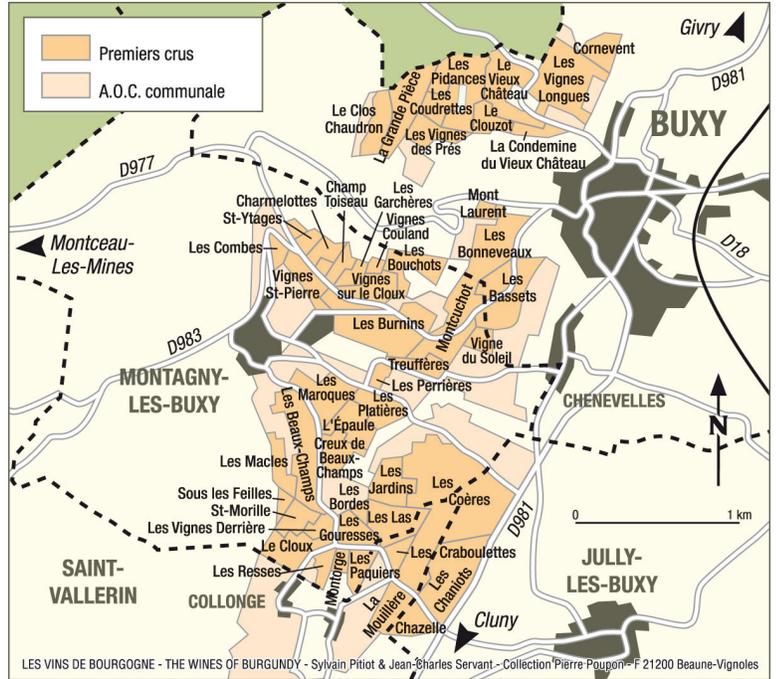
- Planting density: 10 000 stocks per hectare.
- Pruning: Guyot.
- Yield: 57 hl/ha, low on purpose, in order to reveal every nuance from the terroir.

### Vinification:

- Supply: grapes and must 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 “débouillage” (decanting to reduce sediment).

### Ageing:

- Type: in barrels (20% in new oak). Length: 6 to 8 months.
- Throughout the ageing process, decisions are taken only after careful tasting evaluation. The data obtained is then completed through technical analysis.
- As with every other Joseph Drouhin wine, absolute priority is given to the true expression of terroir and character of the vintage.



### Tasting note by Véronique Boss-Drouhin

“Montagny is a very interesting wine, not just a simple “terroir wine”. Its colour is pale. On the nose, aromas of golden apple, almond and fern, with a faint lemony note. There is a clear-cut and lively impression when first tasting the wine, followed by a feeling of roundness. Long aftertaste, with appetizing flavors of “compote” (stewed fruit)”.

**2020 Vintage:** The 2020 whites are fruity with very beautiful acidities and offer a great aromatic complexity. Despite the hot temperatures of summer, they are well-balanced, supported by freshness. The premiers crus and grands crus are still ageing on lees, they take their time but undeniably gain in fullness, richness and aromatic complexity. We accompany them gently during this long process.

**Serving Temperature:** 55°F.

**Cellaring:** 2 to 5 years.

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