DEPUIS 1798

CHATEAU DU CRAY

MONTAGNY 1ER CRU
Les Vignes Longues

Grape variety: 100% Chardonnay
Servicing temperature: 10-12°
Ageing: 6-9 years

Plot

At the southern tip of the Côte Chalonnaise in Saône-et-Loire, four villages"?Buxy, Montagny-lès-Buxy, Jully-lès-Buxy, and Saint-Vallerin"?have shared a common cause since the recognition of this *Appellation d'Origine Contrôlée* in 1936. As in the Côte de Nuits or Chassagne-Montrachet, wine and quarry stone find common ground here. Fortified in the 12th century, Buxy retains a significant architectural heritage and an independent spirit. Produced exclusively from the Chardonnay grape, this white wine is said to provide "fresh breath and a clear head." The monks of Cluny preferred it above all others.

Vinification / Aging

Hand-sorted harvest. Traditional fermentation in 350-liter oak barrels (30% new). Aged for 12 months in the cellar and 1 month in stainless steel tanks prior to bottling. Planting density: 10,000 vines per hectare. Pruning: Guyot. Yield: 55 hectoliters per hectare.

Tasting

The Montagny 1er Cru Les Vignes Longues displays a brilliant pale gold color with green highlights in its youth. The nose reveals aromas of white flowers, white peach, pear, and honey, accompanied by delicate notes of hazelnut and citrus. On the palate, it charms with its fullness and generosity. Its rich, harmonious texture is perfectly balanced by lovely freshness. The long, elegant finish reveals subtle mineral nuances.

Food and wine pairing

Elegant, subtle, and rich in delicate notes, Montagny calls for harmonious pairings with balanced dishes of comparable aromatic intensity. Veal in a white

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