

# Montagny 1<sup>er</sup> Cru

## « Les Perrières » - 2018

*Domaine*  
*Berthenet*  
MONTAGNY



### VINEYARD

#### SITUATION

The different plots of this cuvée are located in Montagny-les-Buxy.

#### TERROIR & EXHIBITION

Exposed south-east, these plots flourish wonderfully on clay-limestone soil.

#### SIZE OF THE PLOT

They extend over an area of 0.55 ha.

#### AVERAGE AGE OF VINES

The plots are approximately 35 years old.

### ELABORATION

The plots are harvested at optimum maturity in order to have the best balance. The grapes are gently pressed by the domain's two pneumatic presses. The must is placed in a settling tank for a period of 24 to 48 hours at low temperature. The whole is vinified and aged in oak barrels. During breeding, batonnage is practiced.

### TASTING & SERVICE

#### TASTING

Bright in its golden yellow color, it offers aromas of acacia, pear and spices. This subtle wine is marked by woody aromas from aging in oak barrels and a minerality expressing the terroir. The fresh and crunchy attack is followed by a full and balanced palate. Its energetic finish gives it power and great persistence.

#### FOOD PAIRING

All he is waiting for is a Breton lobster to delight you!

#### OPERATING TEMPERATURE

10 à 12°C

