



Domaine
J.M. Boillot

MONTAGNY 2022

PREMIER CRU

TERROIR

Grape: 100% Chardonnay

Soil: Limestone & Clay

HARVEST & WINEMAKING

Smooth pneumatic pressing of the whole grape crop

Hand harvesting

Settling and preservation of the fine lees

Selected yeast

100% alcoholic fermentation in oak barrels 100% malolactic fermentation

11 months without racking, stirring (bâtonnage) of the lees every 7-10 days

15 to 30% of new oak barrels

Bottling at the estate with fining and/or filtration after test

Cellaring potential: 2031

