



DOMAINE MAXIME COTTENCEAU

Montagny 1er Cru 'Montcuchot'

The next generation of talent in the Côte Chalonnaise has arrived—and the name that's causing a serious stir is Maxime Cottenceau. A native of the village of Buxy, south of Givry, Maxime comes from a long line of growers, yet is the first to bottle wines under the family name. And what a start for a young winemaker, training under one of France's greatest winemakers and Rully native, Vincent Dureuil-Janthial! Maxime tends just a few acres of vines naturally, following the lunar calendar—wines here are textured, supple, complex and expressive. These exemplary yet very limited wines are a delicious sign of the extraordinary potential of both the appellation of Montagny, and the Côte Chalonnaise overall.

WINERY: Domaine Maxime Cottenceau

WINEMAKER: Maxime Cottenceau

ESTABLISHED: 2018

REGION: FRANCE • Burgundy • Côte Chalonnaise • Buxy

APPELLATION: Montagny AOC

BLEND: 100% Chardonnay

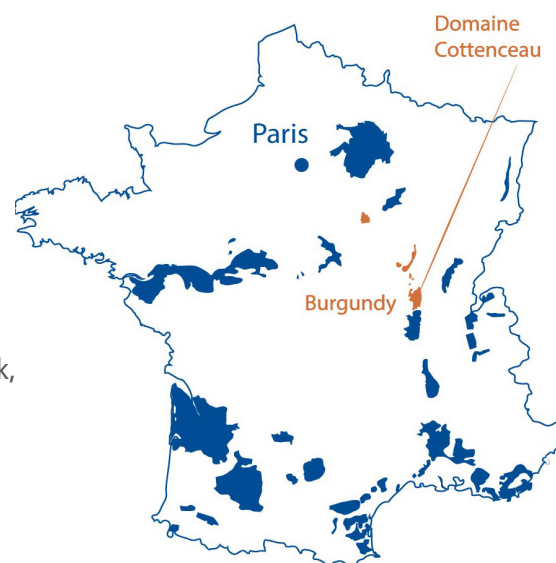
VINEYARDS: Estate vines in 'Montcuchot,' a southeast-facing vineyard on a steep hillside. Soils combine thin layers of clay with lots of limestone rock, very fossil-rich

AGE OF VINES: 45 years, on average

WINEMAKING: Hand-harvested. Pressed then fermented on indigenous yeasts in French oak barrels (50% new oak). Aged in same barrels for 14 months, then six months in tank.

TASTING IMPRESSIONS: Aromas of yellow flowers, quince compote, crushed stones, lemon zest, warm cedar. Medium-bodied, juicy and plush, with citrus and white fruit

PAIRING SUGGESTIONS: As an aperitif; river fish; soft-rind French cheese



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