



DOMAINE MAXIME COTTENCEAU

Montagny 'Les Dazés'

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

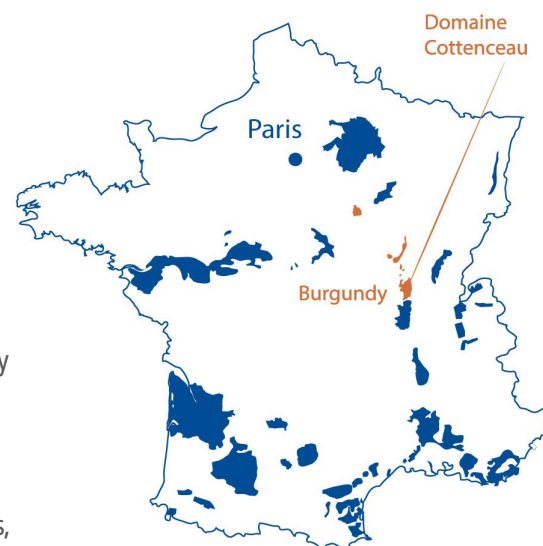
VINEYARDS: Estate vines in 'Les Dazés' face east, and are found in the southern part of the appellation, near St.-Vallerin. Soils mix clay with chalky limestone.

AGE OF VINES: 45 years, on average

WINEMAKING: Hand-harvested. Pressed then fermented on indigenous yeasts in French oak barrels (30% new); aged in same barrels for 14 months, then six months in tank.

TASTING IMPRESSIONS: Aromas of yellow flowers, citrus zest, fresh ginger, toast. Medium-bodied and juicy, with citrus and some red berry complexity

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



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