



Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 12.5

pH: 3.18

Residual Sugar (g/L): 0.3

Total Acidity(g/L): 3.7

Volatile Acidity(g/L): 0.3

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Faiveley Montagny 2022 comes from a five-hectare parcel on steep east and south-east-facing slopes in Montagny, rising to an altitude of up to 400 metres. The vineyard covers 4.89 hectares and was planted in 1991 and 1995. Grown on pebbly clay-marl soils, together with several resurgent springs, they create a moisture-rich environment. This distinctive Côte Chalonnaise terroir supports a fresh, lively Chardonnay with mineral lift, aromatic precision and the brightness typical of Montagny.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351002452296

Bottle Weight (g): 1420

Bottle Dimension (mm): H296, Dia82.2

Type of Closure: Natural Cork

Case Size: 6X75CL

Case Weight (g): 860

Case Dimension (mm): L500 x W300 x H100

Vintage Notes

NA

Vinification

The grapes are harvested and sorted by hand before gentle pressing in a pneumatic press and settling of the musts. Alcoholic fermentation lasts around four weeks. A proportion of the must, approximately 20%, ferments in French oak barrels, 10% of which are new oak. The wine is aged for 12 months with regular stirring, while the remainder of the blend is matured in vat. This approach adds delicate oak complexity while preserving Montagny's freshness and distinctive character.

Tasting Notes

The nose opens with fresh floral and mineral aromas. The palate is concentrated and well balanced, showing a lively, fresh profile and clear Chardonnay definition. Medium-bodied, it combines fruit purity with a fine mineral line and subtle texture from partial barrel ageing. The wine remains poised and refreshing throughout, with a clean, energetic structure. The finish is pleasantly persistent, leaving a clear impression of freshness and mineral detail.

Food Pairing

Pair with grilled white fish, seafood risotto, roast chicken, goats' cheese, vegetable tart, crab salad, lemon sole or light dishes with fresh herbs.