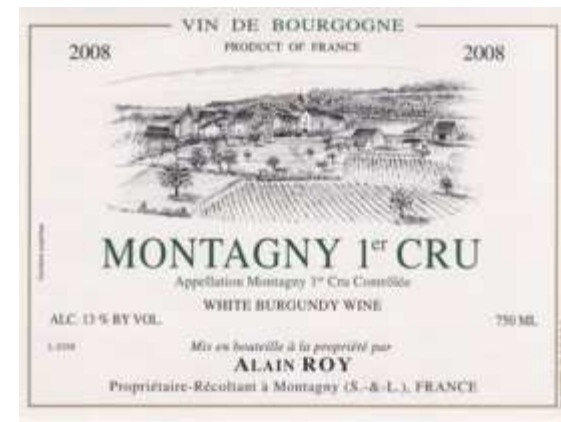




Domaine Alain Roy, Montagny 1er Cru

100% Chardonnay



Montagny is the southernmost appellation of the Cotes Chalonnaise region of southern Burgundy. It produces Chardonnay exclusively from vineyards set in natural amphitheatres. The Roy family have been wine growers in Montagny since 1809. Today, Alain Roy owns eleven hectares of some of the oldest vines in the appellation, with more than half of his holdings being over 35 years old. All the vines are on slopes.

Roy harvests by hand and machine. The grapes are rapidly pressed and then fermented in temperature-controlled, stainless steel tanks for 15-20 days. Bottling takes place after the termination of the malolactic fermentation in April or May, to capture the maximum of the fresh, generous and lively fruit. Roy's Montagny 1er Cru is an expressive, vivid, and elegant wine with flavors of green apple, nectarine, melon, honey and minerals. It represents outstanding value in white Burgundy. The British wine writer Anthony Hanson's praise for the Roy domaine is very apt: "One of Montagny's most dependable properties, making flowery, ripe, well-balanced wines."



Alain Roy (below) in his 1.5 HA south-east facing amphitheatre site known as Les Saint Ythages. The Chardonnay vines here are 40 years of age.

The stony, limestone-clay soil warms quickly and the trees at the top of slope shelter the vines from wind. Both factors create ideal conditions for ripening.



Looking down from the summit of Roy's 5 hectare Montagny 1er Cru site Les Burnins, where the vines average 50 years of age. The vineyard on flat ground at the base of the slope is not classified as 1er Cru.