

Lorenzon

MONTAGNY LE MAY



The Bruno Lorenzon estate, located above the village of Mercurey. Renowned for its meticulous work in the vineyard, the estate is one of the winegrowers applying a demanding viticulture, drawing inspiration from biodynamics and organic farming which it intends to apply and exceed in many aspects. The vines are cropped high, at more than 1.80m, the planting density is high and the viticulture of quality.

This cuvée comes from a selection of the most beautiful vines of Bruno Lorenzon.

VARIETAL: Chardonnay

COUNTRY: France

REGION: Montagny

PLOT SIZE: 0.8 hectares

TASTING NOTES: Pale yellow in appearance, this wine opens with an expressive nose of seaside impressions—sand, starfish, and shells—balanced by a more earthy hint of gypsum. Layers of hazelnut oil, sweet almond, whipped cream, and fresh butter add richness, while apple, pear, and peach bring a bright, fruity core. On the palate it is fleshy and seductive, with the velvety texture of poached white fruits and Greengage plum, lifted by tangy notes of Granny Smith apple, lemon, grapefruit, and clementine zest. With age, it develops a savory dimension, revealing salty and peppery nuances that enhance its complexity.

FOOD PAIRINGS: A platter of white charcuterie (mortadella, cervelas sausage, goose rillettes), crab mayonnaise. Mussels marinière or pan-fried clams in white wine.

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