

Domaine Stéphane Aladame,  
**Montagny `Prélude` 2023**  
Montagny, Burgundy, France



Grape Varieties	<b>100% Chardonnay</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>1g/L</b>
Acidity	<b>2.91g/L</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Practising Organic</b>

### PRODUCER

Stéphane Aladame is one of the stars of the younger generation of French producers. Whereas many young winemakers inherit their estate, Stéphane began from scratch in 1992, at the age of 18. He completed his studies in Beaune before renting vineyards in Montagny, in the Côte Chalonnaise. The wines of Montagny can easily rival those from the more famous Côte de Beaune, which lies immediately to the north, and often at considerably better prices. Stéphane is also a bit of an anomaly in Montagny, as the village is dominated by cooperatives (at around 75%), with only 18 independent producers. Stéphane now cultivates eight hectares, with seven hectares situated in Montagny Premier Cru.

### VINEYARDS

Montagny lies on numerous fault lines and has an undulating landscape, giving the vineyards a myriad of exposures. Grapes for the 'Prélude' cuvée are sourced from two different village sites in the lower parts of the appellation on clay and limestone, in both communes of Montagny-les-Buxy and Saint-Vallerin.

### VINTAGE

The 2023 vintage in Burgundy began with an unusually mild winter followed by temperature fluctuations until the end of March. Spring was surprisingly dry, with temperatures rising in April and stabilising in May. Flowering was rapid come June and fruit set occurred under optimal conditions. A few thunderstorms and some hailstorms during the summer caused some localised damage, and heat spikes in August accelerated berry ripening and veraison. Harvest began in early September. Despite the variations in weather, the harvest was generous and delivered both quantity and excellent quality.

### VINIFICATION

Upon arrival at the winery, the grapes were directly pressed. The juice was left to settle before going in stainless steel vats for fermentation. After malolactic fermentation finished, the wine was aged for another 10-12 months.

### TASTING NOTES

This wine has an expressive bouquet of ripe apricot and poached peaches, underlined with hints of lemon verbena. On the palate, the wine is bright with a balanced texture, the zesty freshness is completed by a mineral mouthfeel that enhances the length of the finish.