

## The vine « Muid Montsaugeonnais »

### History

Once upon a time, a huge feudal state : the Lingonie, or Langres area. How was born this immunity coming from the Burgondes Kingdom? It will be too difficult to explain. This early ecclesiastic barony neither from Champagne nor Burgundian did not accept any overlord except the King of France.

It is probably at the 9<sup>th</sup> century that the Langres bishop ordered religious to implant the vine on the Aubigny hills, where they founded the priory. This soil or « pagus », situated in the South of the bishop and with a milder climate at feet of the plateau, belonged to this huge passage between both sea ponds : « The High Ford ». It took very fast a strategic importance.

During few years, the redoubtable fortress of « secondary » lords stand. Montsaugeon's fortress, strong with nine towers, and one day' journey from Dijon, is the seat of powerful earldom : La Terra Montis Salionis.

Thanks to the productive plains of Langres plateau, the Montsaugeonnais vineyard products a wine of quality and becomes the main supplies source of the city.

From the 11<sup>th</sup> century to the 13<sup>th</sup> century, lords and earls of Montsaugeon had had to get into debt to participate to the successive Crusades. Then, they gave up progressively their temporal power to the Langres'bishop who took great care of vines.

In 1386, Bernard, bishop of the city, acknowledges vineyards laws and customs of Montsaugeonnais, in his castle of Bourg.

The vineyard will live his hours of glory, in spite of the destruction, in 1595, of the Montsaugeon castle by the Langrois, very anxious to preserve the benefit of vines. Henri IV were responsible for taking take the fortified town, become a thieves' den.

During the next centuries, we recount that the wines were exported to the Holland... On the big fair

of Langres, in the 18<sup>th</sup> century, wines courses were given by the one of Muid Montsaugeonnais. The Langrois middle-class were proud of possess some fragments of Montsaugeonnais. Transport revolution and the phylloxera have ruined vineyard of our soil, who were ill-reconverted to the technique of « the wine which preserves for a long time ». In 1989, after a sudden stop of about one century, Montsaugeonnais people, replant 10 hectares of vines at Aubigny, Montsaugeon, Rivière-les-Fosses and Chatoillenot. setting up in brotherhood. People of Montsaugeonnais area have created in 1989, a brotherhood. After a sudden stop of about one century, they replant 10 hectares of vines at Aubigny, Montsaugeon, Rivières-les-Fosses and Chatoillenot. With the Order of the Montsaugeonnais Knights, on the borders of the Three Provinces, on the ancient Wolfs Way, the history starts again...

### Types of vine in Montsaugeonnais

**Chardonnay** (six hectares planted) : Noble variety and very varied as for its aroma. Consumed young its perfumes are fresh and fruited.

Thanks to the years, it become mellow and round in mouth.

**Black Pinot** (five hectares planted two of which in Chatoillenot recently): noble variety which products either a wine of medium preserving, a little astringent, light or a wine of longer preserving. In this case, tannins, in proportion give a wine of strong red coloration with a wooded flavour.

**Auxerrois** (one hectare planted) : This type of wine products a fruited white wine, sweet in mouth and colour golden yellow. During all the first years, it was the best, and then, the flavour of the fruit dies down slowly.

**Blanc de Blancs** : The Muid owes to elaborate a « brut » in traditional method. It's done with the « Muid bubbles » . The Chardonnay is worked again by a professional. It is an ideal wine for the aperitif but also for the end of meals.

**Rosé** : The rosé of Montsaugeonnais is produced in short quantities taken from the Black Pinot and the Gamay (30 are) Summer evenings by the high quality which is given by the wine-production method.

Wines of Montsaugeonnais produced in oak barrels : For further wine lovers, the Muid Montsaugeonnais products, in new oak barrels, the Chardonnay and the Black Pinot. The Chardonnay, at the close of few months, was bottled wines, and its wooded flavours will seduce you. The Black Pinot have to stay several months in barrels, before making you its revelations.

**Crystallized wine** : This little jar will be a pleasant present for desserts and sauces, from grapes of Soil.

In packaging presentation box, three bottles or a magnum, the Muid Montsaugeonnais suggest you its « ideas presents ».

The alcohol abuse is dangerous for the health. Know how to appreciate in moderation.

© Photos : Jean-François Feutriez

