

CHÂTEAU DE CHAMILLY

BOURGOGNE PINOT NOIR

Story

Built in the 17th century, Château de Chamilly stands in the heart of a green valley situated to the north of the Côte Chalonnaise, near Beaune. The Desfontaine family, winegrower and farmer for 12 generations, bought it in the 19th century. Louis Desfontaine and his wife Véronique worked passionately to create a real benchmark on the Côte Chalonnaise. Louis premature departure in 1999 left the reins of the Domaine in Véronique's hands. She held them masterfully until her 2 sons joined the domaine in 2007. Xavier, Arnaud and Véronique form a successful team which is key to the current expansion of Château de Chamilly.

Grape varieties

Pinot Noir

Terroir

Soil : Clay and limestone

Exposition : South East

Altitude : 310 - 370 m

Average vine age : 40 to 70 years old

Surface : 7.5 hectares

Average yield : 45 hl/ha

Winemaking

Hand harvested grapes, transported in small crates. Cold pre-fermentation maceration for 3 to 5 days. Vinification lasts 12 days in thermo-regulated tanks. Ageing lasts 18 months with 12 months in oak barrels and 6 months in tank. No filtration, no fining.

Tasting notes

A brilliant ruby red color with hints of blue violet. Pleasant aromas of wild strawberries and cherries with a fruity and refreshing palate that makes it a great pairing with food.

Pairing suggestions

Perfect with a spicy beef dish or with spicy meal in general. Excellent with duck breast, garlic and herb roasted pork tenderloin or with oven-baked salmon filets.

