

# CHÂTEAU DE CHAMILLY

## MONTAGNY 1<sup>ER</sup> CRU – LES BURNINS

### Story

Built in the 17th century, Château de Chamilly stands in the Northern part of the Côte Chalonnaise near Beaune. The Desfontaine family has been winegrower and farmer for 12 generations. In 1970, Louis Desfontaine and his wife Véronique decided to create a real landmark in the area. Today Véronique's sons, Xavier and Arnaud, form a successful team to manage 30 hectares of vineyards spread across the appellations Bourgogne, Bouzeron, Montagny and Mercurey. Their farming philosophy is a fusion of organic farming and biodynamic practices. They are currently following the organic conversion chart to acquire the certification label (2024 harvest).

Farming philosophy : Organic conversion (will be certified in 2024)

### Vineyard Information

Grape varieties : 100% Chardonnay

Plot Size : 1,67 ha (4,12 acres)

Plot selection : Les Burnins

Average age of the vines : 45-50 years

South facing

Elevation : 310m (1015 ft)

Soils : light brown clay and limestone

#### FARMING PRACTICES

- Training method : Guyot simple
- Cover crops
- No herbicides
- Green harvesting
- Regular work of the soil
- Use of organic contact treatments

### Winemaking

- Hand picked grapes / Partially destemmed with different sorting
- Storage in cold room before pressing
- Pneumatic press
- Fermentations in oak barrels (alcoholic and malolactic)
- Aging : 18 months in new and seasoned oak barrels / on lees without stirring
- Fined : Yes
- Filtration : Yes
- SO2 Total : <100ppm    Vegan : Yes

### Tasting notes

Minerality on the nose, softened by white stone fruits. Notes of peach and mirabelle plum on the palate. Delicately oaky, complex and rich finish.



### Press ratings

92 pts Wine Enthusiast – 2017 vintage

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