

CHÂTEAU DE CHAMILLY

MONTAGNY 1^{ER} CRU LES BURNINS

BURGUNDY

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

Chardonnay

Terroir

Soil : Clay and limestone

Exposition : South

Altitude : 290 - 310 m

Average vine age : 40 years old

Surface : 1.67 hectares

Average yield : 50 hl/ha

Winemaking

Racking off 12 to 24 hours after pressing. Fermentation at a controlled temperature. Fermentation and ageing in Burgundian barrels. Filtration before bottling.

Tasting notes

The nose gives an elegant expression of stone fruits, pear and peach. A rich mouthfeel, voluminous, weighted and complex while keeping its balanced acidity and freshness on the finish.

Pairing suggestions

To drink with a feuilleté de saumon (salmon in a puff pastry) or with white fish and shellfish in general. It will also be delectable with cream-based sauces and grilled fish.



Press ratings

93 pts Wine Enthusiast – 2016 vintage

92 pts Wine Enthusiast – 2015 vintage

French
Libération