

CHÂTEAU DE CHAMILLY

MONTAGNY – LES RECULERONS

Story

Built in the 17th century, Château de Chamilly stands in the Northern part of the Côte Chalonnaise near Beaune. The Desfontaine family have been winegrowers and farmers 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, together manage 30 hectares of vineyards spread across the appellations Bourgogne, Bouzeron, Montagny and Mercurey.

Farming philosophy : A fusion of organic farming and biodynamic practices.

Organic conversion, will be certified in 2024

Vineyard Information

Grape varieties : 100% Chardonnay

Plot Size : 1,80 ha (4,44 acres)

Plot selection : Les Reculerons

Average age of the vines : 35-40 years

Southeast facing

Elevation : 250m (820 ft)

Soils : Clay-limestone , brown calcareous layer with flint on the surface. Subsoil, kimmeridgean grey marls.

FARMING PRACTICES

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

Winemaking

- Mechanical harvest
- Separation of the juice and the grapes during transport to avoid pellicular maceration
- Pneumatic press
- Alcoholic and malolactic fermentations in oak
- Aging : 12 months in stainless steel and concrete tanks / on lees without stirring
- Fined : Yes
- Filtration : Yes
- SO2 Total : <100ppm
- Vegan : Yes

Tasting notes

Minerality with smoky notes coming directly from the flint. A wine of stone & citrus fruits and pineapple complete the bouquet. Taut initially and evolving towards a round and generous finish. Soft flavors of white flowers (hawthorn and acacia) combined with peach notes.



Press ratings

90 pts Wine Enthusiast – 2017 Vintage