

CHÂTEAU DE CHAMILLY

MONTAGNY LES RECULERONS

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

100% Chardonnay

Terroir

Soil : Clay and limestone

Exposition : South East

Altitude : 250 - 265 m

Average vine age : 45 years old

Surface : 1,09 hectares

Average yield : 55 hl/ha

Winemaking

Racking off 12 to 24 hours after pressing. Fermentation at a controlled temperature. Fermentation and ageing in tank, filtration before bottling

Tasting notes

A pale yellow color with bright reflections. The nose expresses notes of white fruits. Planted on Chailles clay (flint), the wine draws a smoky empyreumatic character, almost gun-flint which lends itself perfectly to exotic fruit and peaches.

Pairing suggestions

It will be perfect with a simple mesclun salad or asparagus and will pair beautifully Saint-Jacques scallops carpaccio, truffles with olive oil or a trout with almonds.



Press ratings

90 pts Wine Enthusiast – 2015 vintage