

CHÂTEAU DE CHAMILLY

BOURGOGNE ALIGOTÉ

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% Aligoté

Plot Size : 1,5 ha (3,70 acres)

Average age of the vines : 70 years

South facing

Elevation : 260-360m (855-1180 ft)

Soils : clay-limestone - marls

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
- Fermentation : stainless-steel and concrete tanks
- Aging : 12 months in stainless-steel and concrete tanks / on lees
- Fined : Yes
- Filtration : Yes
- SO2 Total : <100ppm Vegan : Yes

Tasting notes

Fresh nose of citrus and white flowers with a touch of spices. Well-balanced palate with flavors of apple, citrus and a slightly salty finish.

