

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 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% Aligoté Doré

Plot Size : 1.5 ha (3.70 acres) 50% from Chamilly & 50% from Buxy

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.

