

# CHÂTEAU DE CHAMILLY

## BOUZERON – LES BOUCHINES

### 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. Bouzeron AOC was created in 1998, with wines being produced in two communes Bouzeron & Chassy-le-Camp for a total of 56 ha. It is the only appellation in Burgundy that makes 100% Aligoté based wines.

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 ha (2,5 acres) in Bouzeron – on the parcelle Les Bouchines

Average age of the vines : 45-50 years

West/North-West facing

Elevation : 340m (1115 ft)

Soils : Clay-limestone - oolitic limestone and white clay

#### FARMING PRACTICES

- Training method : Guyot simple & Cordon de Royat
- 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
- Fermentations in oak barrels and foudre (alcoholic and malolactic)
- Aging : 18 months in seasoned oak barrels / on lees without stirring
- Fined : Yes
- Filtration : Yes
- SO2 Total : <100ppm    Vegan : Yes

### Tasting notes

A very expressive nose revealing citrus and white fruits. A straightforward entry gives way to a supple, round and fleshy mid-palate. Then, the finish is balanced by a freshness that awakens the taste buds.

