

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 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 ha (2,5 acres)

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.

