

CHÂTEAU DE CHAMILLY

BOURGOGNE - CHARDONNAY

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% Chardonnay

Plot Size : 4,40 Ha (10,8 acres)

Average age of the vines : 35-40 years

East facing

Elevation : 250m (820 ft)

Soils : clay-limestone - brown limestone and flint on the surface and grey Kimeridgian marl in the subsoil

FARMING PRACTICES

- Training method : Guyot simple (Poussard)
- Cover crops
- No herbicides
- Green harvesting
- Regular work of the soil
- Use of organic contact treatments

Winemaking

- Mechanical harvest
- Separation of the juice and the grapes during transport to avoid pellicular maceration
- Pneumatic press
- Fermentations in oak barrels (alcoholic and malolactic)
- Aging : 12 months in stainless steel and concrete tanks / on lees without stirring
- Fined : Yes
- Filtration : Yes
- SO2 Total : <100ppm Vegan : Yes

Tasting notes

An uncompromising minerality, both on the nose and on the palate, combined with vivacity and freshness. Full of generosity and fruits !

