

CHÂTEAU DE CHAMILLY

MERCUREY – AU PIED DU MONT MORIN

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% Pinot Noir

Plot Size : 3.2 ha (7.9 acres)

Average age of the vines : 50 years

East - Northeast facing

Elevation : 315m (1003 ft)

Soils : Clay-limestone

FARMING PRACTICES

- Training method : Guyot simple
- No herbicides
- Green harvesting
- Regular work of the soil

Winemaking

- Hand picked grapes / hand harvested in the vineyards
- Indigenous yeast
- Cold pre fermentation maceration : 3-5 days
- Alcoholic fermentation : 12-19 days in temperature controlled concrete tanks
- Maceration technique : pump-over or plunging once a day
- Pneumatic press
- Aging : 12 months in new and seasoned oak barrels, then 6 months in stainless steel tanks / on lees
- Fined : No
- Filtration : No
- SO2 Total : <50ppm
- Vegan : Yes

Tasting notes

Magnificent Mercurey, balanced in its youth and even better with age. This cuvée is slightly fruity. It is a fluid, fresh, mineral wine with subtle tannins that make it easy and pleasant to drink from its first years



Presse Ratings

92 pts Wine Enthusiast - 2020