

CHÂTEAU DE CHAMILLY

MERCUREY – AU PIED DU MONT MORIN

Story

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. They recently formed a partnership with a grower in Santenay to offer this new appellation to their range of wines.

Farming philosophy : sustainable

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

