

BOURGOGNE CHARDONNAY DOMAINE DEMESSEY

Winery website: www.demessey.com



Chardonnay owes its fame to its native soil of Burgundy, where it is the only variety used in practically all white wines. – And indeed, it is here that it finds the conditions most conducive to its ideal development – Burgundy is no lover of hot or humid weather.

THE APPELLATION

This vast appellation brings together four great regions; Yonne to the north (region of Chablis), with its fresh, mineral wines, followed by the Côte d'Or (Cote de Nuits plus Cote de Beaune), with its rounder, deeper whites, the Côte Chalonnaise with its pleasant wines, and lastly the Mâcon region to the south, with a range of styles varying with the individual soil and exposure.

WINE ESTATE

In 1986, Marc Dumont bought a vineyard in Cruzille, in Mâconnais, that originally belonged to the monks of the illustrious Abbey of Cluny. A few years later, he met the Demoiselles Jourdan sisters then the owners of Château de Messey, a domain of 89 hectares (220 acres), of which 17 hectares (42 acres) had produced AOC wines until 1958. Marc Dumont purchased this domain to carry on the tradition of many generations in the art of fine wine making. The beautiful XVIth century vaulted cellars assure the best conditions for making high quality wine.

To offer as wide a range as possible, Marc DUMONT decided to extend beyond the production of "Clos des Avoueries" by buying grapes or must from quality vineyards across Burgundy. After a few years, in order to reduce the distance from the vines to the cellar to minimize the risk of oxidation, he acquired Manoir Murisaltien, with 1500 m² (16,000 sq. ft). of beautiful cellars in the heart of Burgundy at Meursault, center of the fabulous white Cote d'Or wines. Thus wines from Mâconnais are made and matured at Château de Messey, while those from Côte de Beaune, Côte de Nuits and Côte Chalonnaise are brought to their full potential at Meursault, in the best tradition of the unique flavour and style of each specific terroir.



Manoir Murisaltien in Meursault



Chateau de Messey in Macon

SOIL

The vineyard on chalky and clayey soil is facing east on a slope.

VINIFICATION

- After a soft pressing of grape berries, the must makes its alcoholic fermentation directly in oak barrels during 8 days.
- The malolactic fermentation starts naturally thanks to the natural rise of temperatures.
- The ultimate process consists in aging our wines on selected lees.

TASTING NOTES

- Very attractive clear yellow color with crystalline reflections.
- Very refined, with notes of white flowers like acacia paired with scents of vanilla.
- This wine is rich, delicate but complex, with some hints of crystallized fruits paired with a polished acidity which lends freshness and purity.
- To best appreciate the qualities of this wine, we recommend a temperature of service: 55°F.

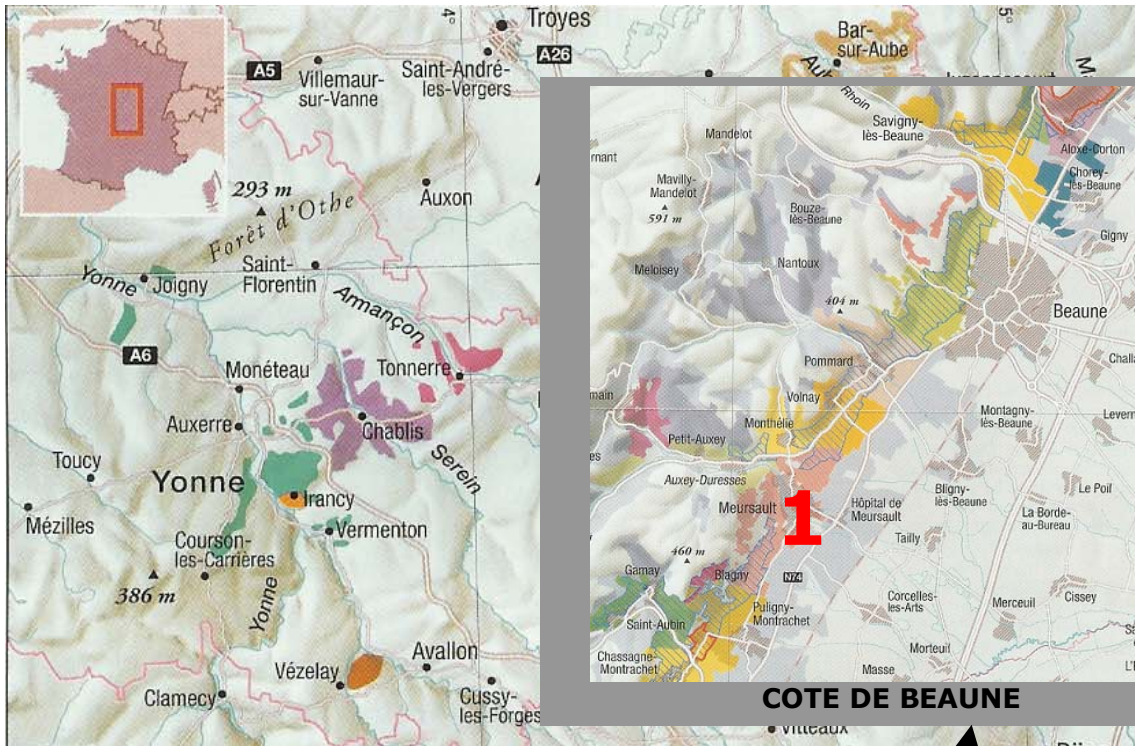


FOOD PAIRING

At the aperitif, or with shellfish, white meat or fish in sauce. Crab cakes. Mild cheeses. Curry. Carrot or pumpkin soup.

Suggestion: Grilled swordfish. The richness of the fish and the toasty nuances from the grill marry well with the flavor elements in the wine.





COTE DE BEAUNE



1 MANOIR MURISALTIN in MEURSAULT

Domaine Demessey's best wines of Côte de Nuits and Côte de Beaune are made and aged in the underground cellars of the Manoir Murisaltien.

- **Bourgogne Chardonnay** ←
- Meursault « Les Criots »
- Puligny-Montrachet
- Chassagne-Montrachet
- Chassagne-Montrachet 1^{er} Cru « Morgeot »
- Saint-Aubin 1^{er} Cru "Sur le Sentier du Clou"
 - Bourgogne Pinot Noir
 - Pommard
 - Chambolle-Musigny
 - Gevrey-Chambertin « Creux Brouillard »



2 CHATEAU DE MESSEY in THE MACONNAIS

Owned by the Domaine Demessey, this very old winery is located in the Northern part of the Mâconnais. Their vineyards used to belong to the Benedictines of Cluny.

- Macon Cruzille "Les Avoueries"

