

CHAMBOLLE- MUSIGNY DOMAINE DEMESSEY



Winery website: www.demessey.com

The wines of Chambolle-Musigny, in the Côte de Nuits, remain red wines only, and are the very essence of refinement and elegance... This wine boasts both the finesse of Vosne-Romanée and the power of Gevrey-Chambertin.

This appellation is one of the smallest and most fragmented in the Côte: it covers a mere 383 acres. More than anything, the delicate, silky nature of Chambolle-Musigny derives from the character of its soil (See below).

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 XVIIth 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 bedrock is formed of a base of hard limestone: above this is a thin layer of Bathonian limestone pebbles providing good drainage and helping to give the wines their refined, sensual, charming character.

GRAPE VARIETY

- Pinot Noir.

VINIFICATION

- After a strict selection of grapes, bunches are destemmed in order to obtain red wines more silky thanks to delicate tannins.
- As soon as fermentations are finished, the wines are put in oak barrels.
- Maturing lasts 12 to 18 months developing fine lees in very reduced air exposure
- Topping-up barrels ("ouillage" in French) are carried out to limit oxidation.

TASTING NOTES

- Very attractive dark color with ruby reflections.
- Aromas of dark berries (blackcurrant and blueberry) and grilled notes.
- This wine is fruity, delicate and complex with hints of animals, wood, spices and game.
- Long and velvety in the mouth, with good acidity.
- Temperature of service: 60- 65 F.



FOOD PAIRING

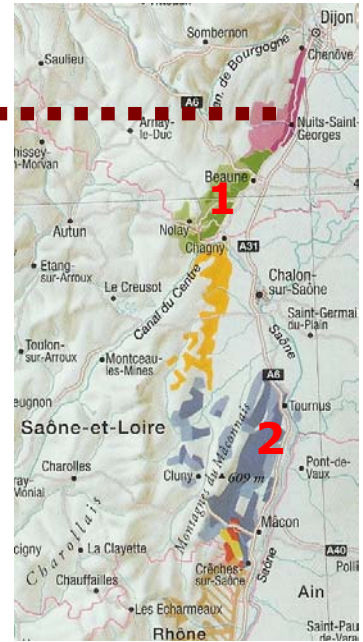
Very easy to combine, this wine will go wonderfully well with veal, **grilled red meat**, poultry or cheese. But also stews like **Boeuf Bourguignon**. Fine cheeses.



CHAMBOLLE-MUSIGNY



Chambolle-Musigny Vineyards



General map of **BURGUNDY**



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 1er 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"

Map of **COTE DE NUITS**