

CHASSAGNE MONTRACHET DOMAINE DEMESSEY



Winery website: www.demessey.com

Chassagne-Montrachet is one of the "big three" white wine villages of the Cote-de-Beaune, a member of the Holy Trinity if you will, along with Meursault and Puligny-Montrachet.

VINEYARD

The parcel is located between Meursault and Puligny-Montrachet, the two most famous villages for their extraordinary way of making white wines in Burgundy. It is located extremely high on the slope.

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

chalky and clayey, on the east side.

GRAPE VARIETY

Chardonnay. It gives, in that area of great white wines rich, complex and subtle wines.

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

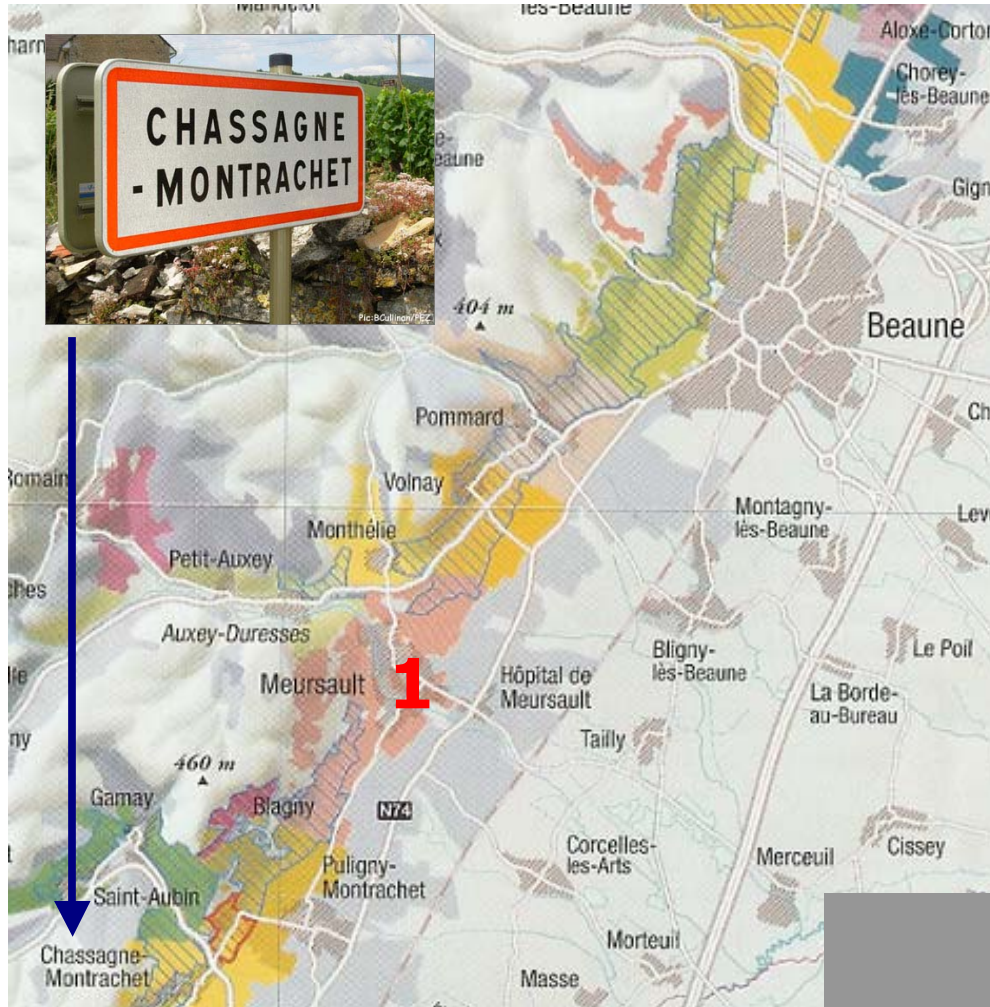
- Very nice gold color.
- Fresh butter and white skin fruits nose like pears and apples.
- Ample and generous, very rich and full, blending mocha with notes of brioche and crystallized fruits. Long-lasting and harmonious finish.
- Temperature of service of 50-55°F.



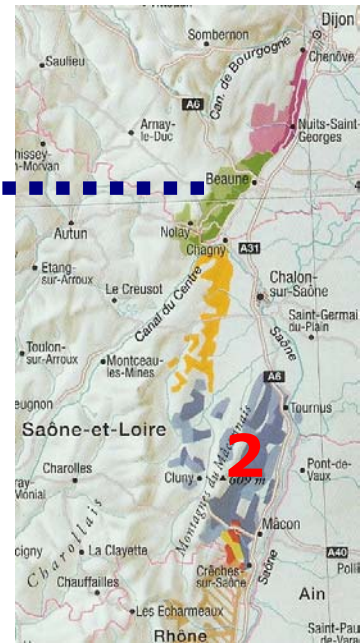
FOOD PAIRING

Young Chassagne-Montrachet are wines of pleasure for a tourte bourguignone (burgundy pie), feuilleté d'escargots, pâté en croûte, fricassée de grenouilles, or a delicious fish prepared with a red burgundy wine and can be served with mostly of the French cheeses (Cîteaux, Epoisses, fromage de chèvre...).

CHASSAGNE-MONTRACHET



MAP of COTE DE BEAUNE



General map of BURGUNDY



Chassagne-Montrachet Vineyards



1 MANOIR MURISALTIAN 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 Cruille "Les Avoueries"