

# GEVREY- CHAMBERTIN DOMAINE DEMESSEY



Winery website: [www.demessey.com](http://www.demessey.com)

The name is prestigious, and the place itself is about as noble as you can imagine, producing some of finest French wines.

## 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 m<sup>2</sup> (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 soils are limestone, with a good proportion of clay marl, giving concentration and roundness.

## 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

- Cherry-red color with ruby reflections.
- Good aromatic expression, reminiscent of earth-inflected blackcurrants and other small red berries
- Long and velvety in the mouth, with nice acidity. This is refined and exceptionally pure.
- To best appreciate this beautiful wine, we recommend a fresh temperature of service of 60°F.

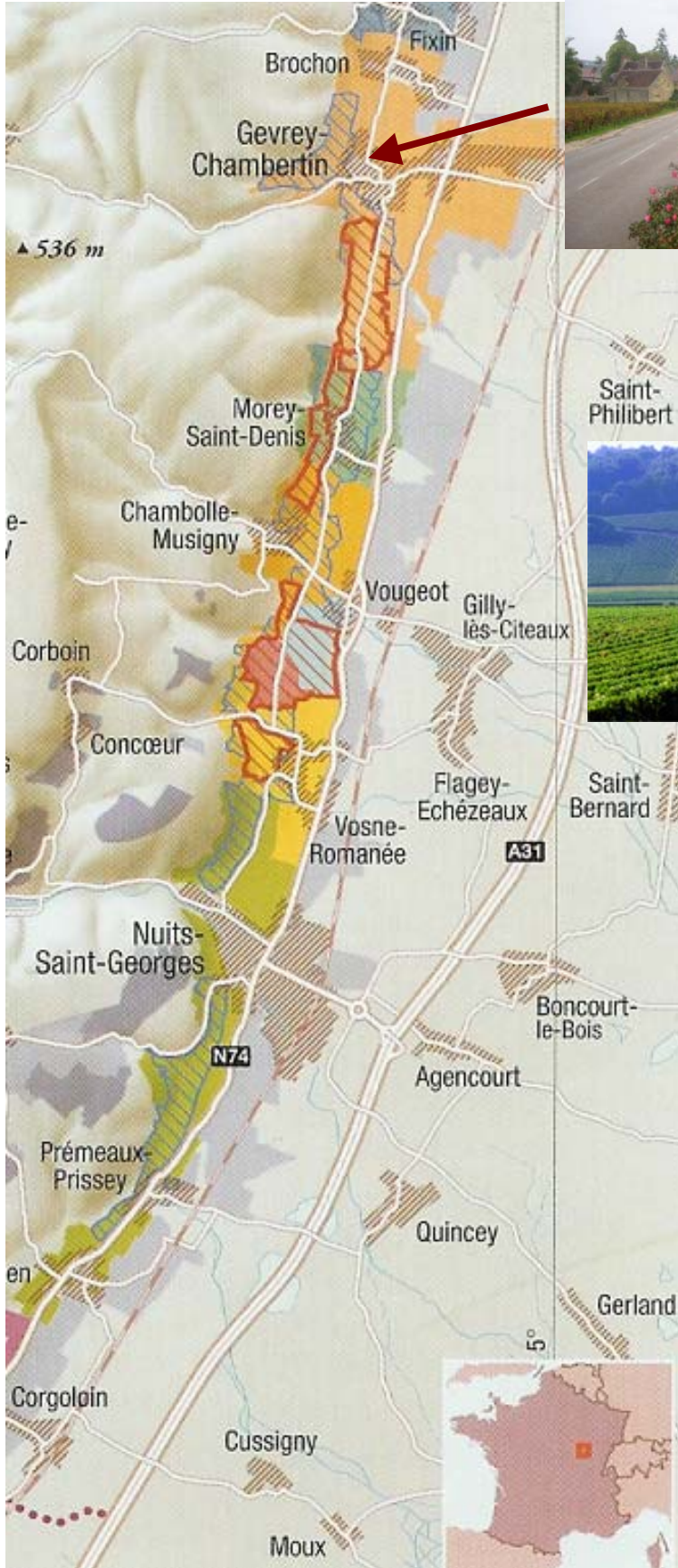


## FOOD PAIRING

**Grilled meat**, poultry, game, cheese, meat with gravy, **magret de canard** (duck magret) and cheese.



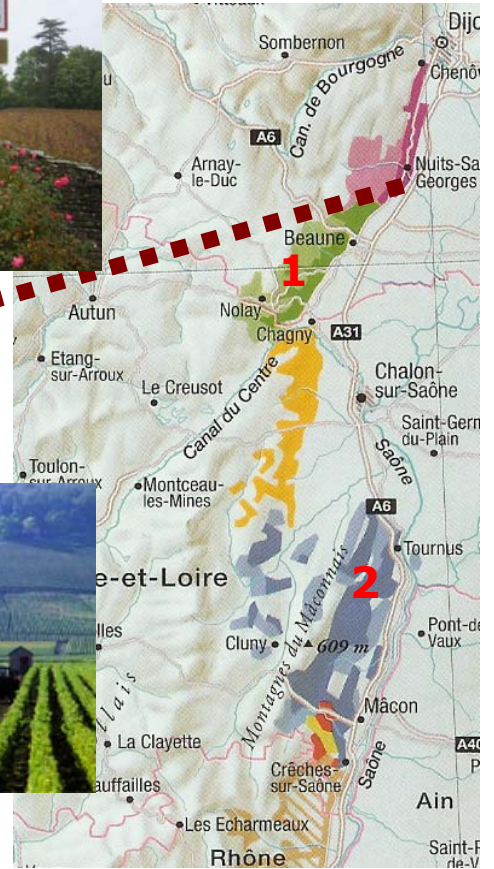
# GEVREY-CHAMBERTIN



Map of **COTE DE NUITS**



Gevrey-Chambertin Vineyards



General map of **BURGUNDY**



## 1 MANOIR MURISALTIN in MEURSAULT

Domaine Demeesey'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<sup>er</sup> Cru « Morgeot »
- Saint-Aubin 1er Cru "Sur le Sentier du Clou"
  - Bourgogne Pinot Noir
  - Pommard



## ➔ Gevrey-Chambertin

- Chambolle-Musigny



## 2 CHATEAU DE MESSEY in THE MACONNAIS

Owned by the Domaine Demeesey, 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"