

MACON-CRUZILLE

DOMAINE DEMESSEY



Winery website: www.demessey.com

VINEYARD

This is the largest wine-producing area of the Mâconnais region, forming a triangle between the points of Tournus, Cluny and Mâcon. This wine is produced out of grapes from our own domain located in Cruzille, close to the village of Chardonnay and is estate bottled at the Château de Messey.

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 XVth 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 planted on chalky and clayey soil is facing east and near the top of the hills.

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

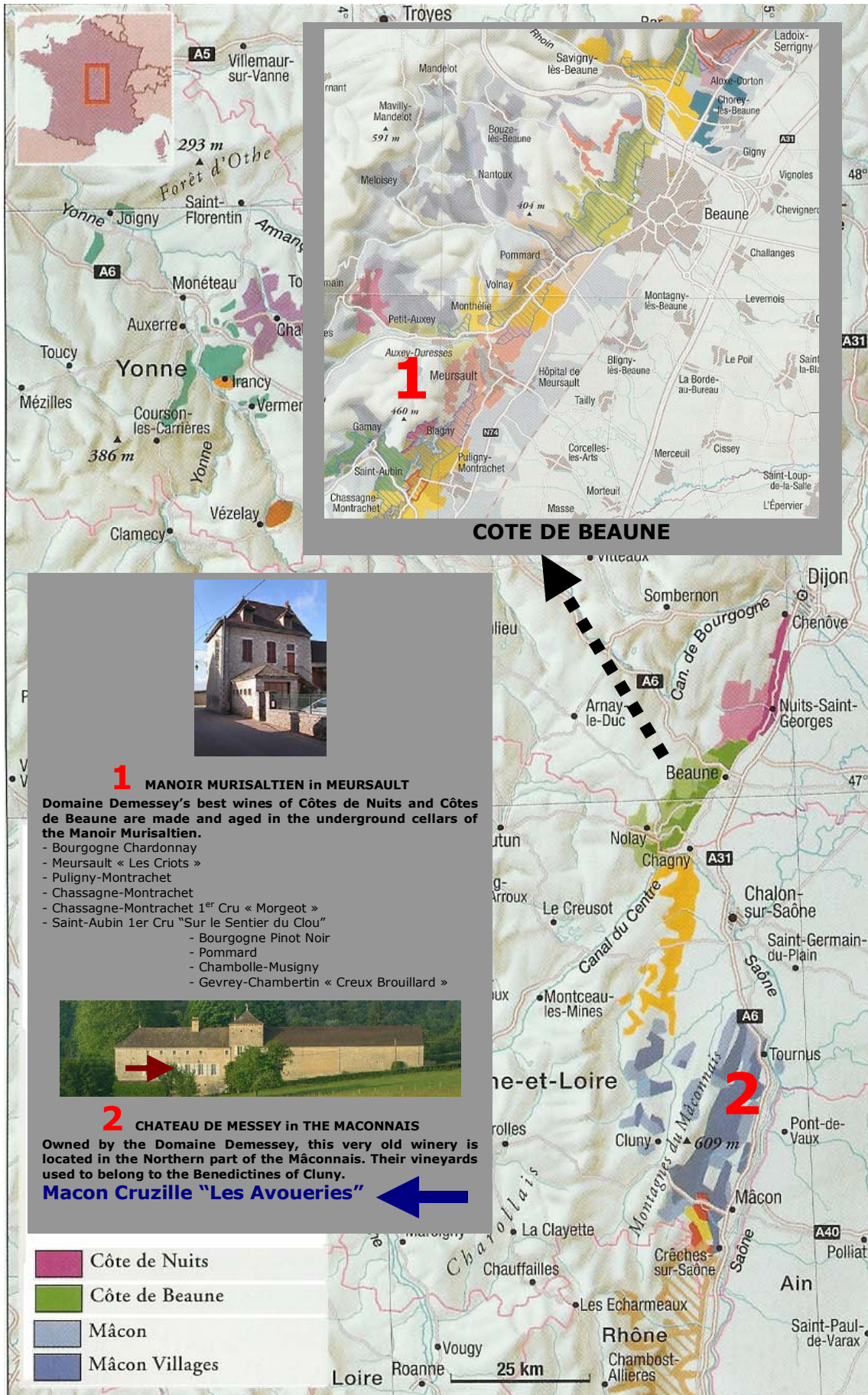
- Yellow-green color, brilliant.
- Good intensity and delicate. A lively style with aromas of fresh peach and acacia, paired with intense accents of grilled bread and smoked butter.
- It is ripe and fruity on the palate, satisfyingly rich yet bone dry.



FOOD PAIRING

It is a perfect accompaniment to full flavoured **fish dishes**, charcuterie, white meats in creamy sauce, **poultry** and sweetbreads. Try it also alone as an aperitif.





1 MANOIR MURISALTIN in MEURSULT

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

- 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 Cruille "Les Avoueries"

- Côte de Nuits
- Côte de Beaune
- Mâcon
- Mâcon Villages