

POMMARD

DOMAINE DEMESSEY



Winery website: www.demessey.com

The little village of Pommard nestles below its vineyards on the slopes of the adjacent hill. This is the home of the nectar whose renown can be traced back centuries; as long ago as the Middle Ages, wines from Pommard were being sent to the Popes in Avignon...

VINEYARD

This wine is produced out of estate grapes located in Pommard and is estate bottled at the Château de Messey. Holding a central position in the Côte de Beaune, Pommard produces one of the most famous AOC wines in the whole of France.

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 quite clayey, calcareous soil gives Pommard some quite original qualities.

GRAPE VARIETY

- Pinot Noir. It gives on the soil of Pommard a red wine dry tannic and solid, probably the best representative of the Côte de Beaune.

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

- Bright cherry fruit is accompanied by an appealing earthiness and a long finish
- Great acidity with ultra pure flavors with distinctly a mineral-infused finish. Seductive flavors of black raspberry and smoke.

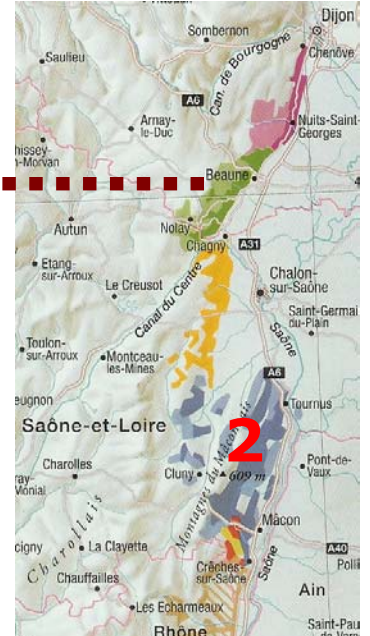
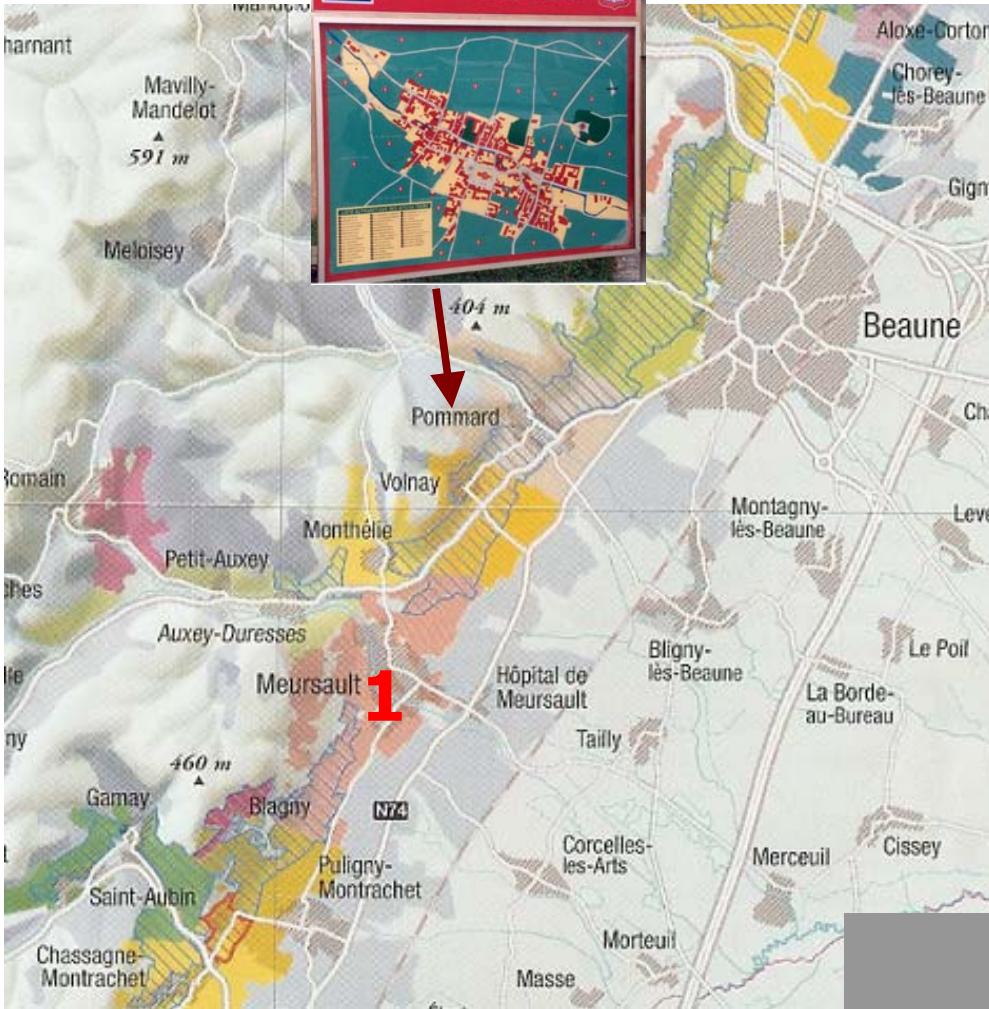
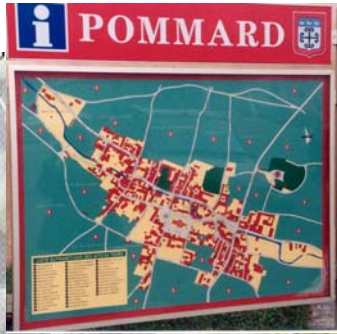


FOOD PAIRING

Game, marinated **venison** or boar, "**coq au vin**", and any cheeses with pronounced flavour.



POMMARD



General map of BURGUNDY

MAP of COTE DE BEAUNE



Pommard Vineyards



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 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"

- 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"