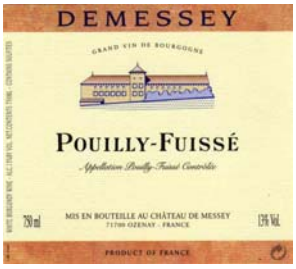
INTERNATIONAL VINEYARDS
Wine Importers and Distributors



Domaine Demessey

AOC Pouilly-Fuissé – 2005

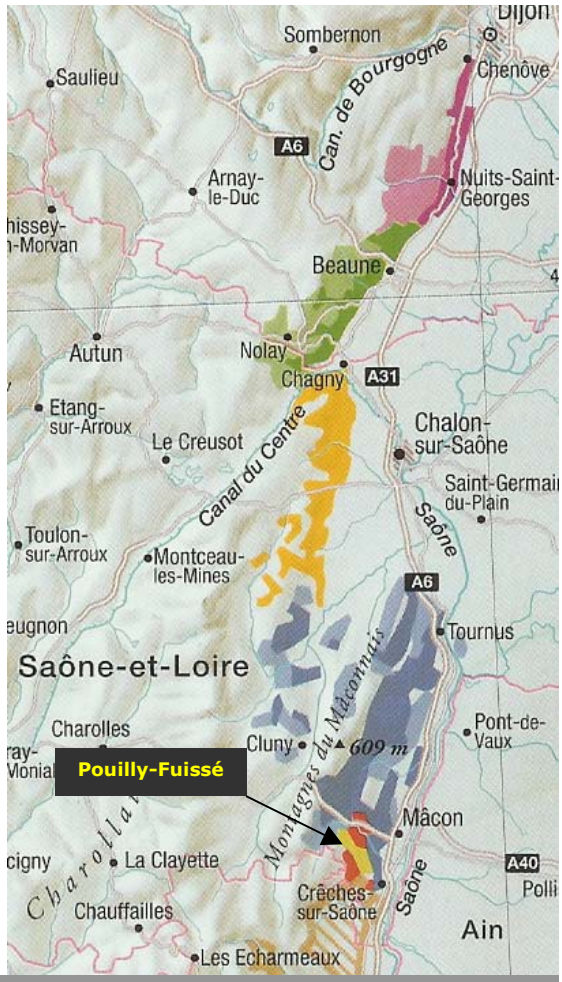
Website: **www.intvin.com**

THE POUILLY FUISSE AOC is the name of a village in the Mâconnais. The Mâconnais lies south of the Côte Chalonnaise, north of Beaujolais, and is the most southerly region in Burgundy where the classic Pinot Noir and Chardonnay grapes are to be found. Without doubt the vineyards around Mâcon produce some of the best value Chardonnay in the whole of Burgundy. Last but not least, Pouilly-Fuissé should not be confused with Pouilly-Fumé wines from the Loire region, which are made from Sauvignon Blanc grapes.

THE 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.

Chateau de Messey in Macon

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.



TERROIR
The soils are limestone, with a good proportion of clay marl, giving concentration and roundness.

GRAPE 100% Chardonnay

As of 2006, 34 clonal varieties of **Chardonnay** could be found in vineyards throughout France, most of which were developed at the University of Burgundy in Dijon. The so-called "Dijon clones" are bred for their adaptive attributes, with vineyard owners planting the clonal variety best suited to their terroir and which will produce the type of characteristics that they are seeking in the wine. Examples include the lower-yielding clones Dijon-76, 95 & 96 that produce more flavor-concentrated clusters. Dijon-77 & 809 produce more aromatic wines with a "grapey" perfume, while Dijon-75, 78, 121, 124, 125 & 277 are more vigorous and higher yielding clones.

Chardonnay has a wide-ranging reputation for relative ease of cultivation and ability to adapt to different conditions. However, harvesting time is crucial to winemaking, with the grape rapidly losing acidity as soon as it ripens. Some viticultural hazards also include the risk of damage from springtime frost, as Chardonnay is an early-budding vine – usually a week after Pinot noir.

While Chardonnay can adapt to almost all vineyard soils, the three it seems to like most are chalk, clay and limestone, all very prevalent throughout Chardonnay's traditional "homeland": Burgundy. The Grand crus of Chablis are planted on hillsides composed of Kimmeridgian marl, limestone and chalk. Chalk beds are found throughout the Champagne region, and the Côte-d'Or has many areas composed of limestone and clay. In Burgundy, the amount of limestone to which the Chardonnay are vines exposed also seems to have some effect on the resulting wine. In the Meursault region, the premier cru vineyards planted at Meursault-Charmes have topsoil almost 78 inches (2 m) above limestone and the resulting wines are very rich and rounded. In the nearby Les Perrieres vineyard, the topsoil is only around 12 inches (30 centimeters) above the limestone and the wine from that region is much more powerful, minerally and tight, needing longer in the bottle to develop fully. In other areas, soil type can compensate for lack of ideal climate conditions.

TASTING NOTES Bright and fresh Chardonnay with notes of melon, minerals and spice, gently touched with oak and ending in a fresh, silky finish.

FOOD PAIRING Full flavored fish dishes, charcuterie, white meats in creamy sauce, poultry.

WINEMAKING

- 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.