

Domaine Demessey

AOC Santenay 1^{er} Cru « Passetemps »

2004



Website: www.intvin.com

THE VOLNAY AOC The vineyards of Volnay are in southern part of the Côte de Beaune between the prestigious villages of Pommard and Meursault. Planted on very poor clay and argyle soils, the vines of this village only produce red wines. As the village is bordered by the

The vineyard slope climbs up from the plain to reach a forest of mainly pine trees with the village in middle. Facing South and South East the grapes and vines bath in the sun shine throughout the summer.

Pinot Noir is widely considered to **produce some of the finest wines in the world**, but is a difficult variety to cultivate and transform into wine.

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

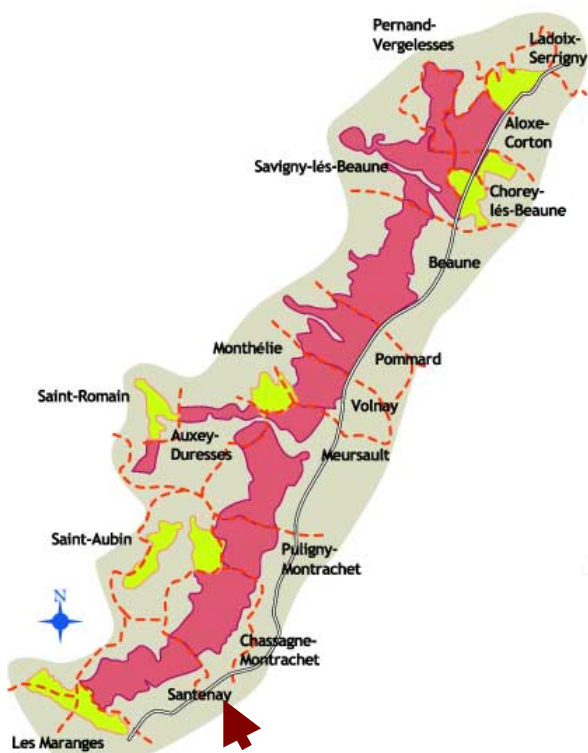
The soils are limestone, with a good proportion of clay marl, giving concentration and roundness.

GRAPE 100% Pinot Noir

Pinot Noir grapes are grown around the world, mostly in the cooler regions, but the grape is chiefly associated with the Burgundy region of France.

The leaves of Pinot noir are generally smaller than those of Cabernet Sauvignon, but larger than those of Syrah. The grape cluster is small and cylindrical, vaguely shaped like a pine cone. Some viticultural historians believe this shape may have given rise to the name. Pinot noir tends to produce narrow trunks and branches. In the vineyard it is sensitive to light exposure, cropping levels (it must be low yielding), soil types and pruning techniques. In the winery it is sensitive to fermentation methods, yeast strains and is highly reflective of its terroir with different regions producing very different wines. Its thin skin makes it highly susceptible to bunch rot and other fungal diseases. The vines themselves are prone to downy mildew, leaf roll, and fanleaf. These complications have given the grape the reputation of being difficult to grow: Jancis Robinson calls Pinot a "minx of a vine" and André Tchelistcheff declared that "God made Cabernet Sauvignon whereas the devil made Pinot noir."

However, Pinot wines are among the most popular in the world. Master Sommelier Madeline Triffon calls pinot "sex in a glass".



WINEMAKING

- 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 much reduced air exposure
- Topping-up barrels ("ouillage" in French) are carried out to limit oxidation.

TASTING NOTES Earthy aromas and dark fruit notes. Lovely combination of moderate power with great finesse all wrapped in a linear, vibrant mineral finish

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