

CHÂTEAU DE MESSEY



MÂCON CRUZILLE "CLOS DES AVOUERIES" BLANC 2017



HISTORY

THE CHÂTEAU DE MESSEY is a family owned wine estate. It is located in the Mâconnais region, in Burgundy. The façade of the Château is constructed as a fortress as it dates as far back as the 10th century.

The estate is 233 acres wide. The vineyards are located in the village of Chardonnay (next to the Château) and in Cruzille with the Clos des Avoueries, which was started by the monks of Cluny in the 8th century until the French revolution. It was rebuilt from 1986 until 1989. 14.8 acres are presently in production. More planting is taking place every year, until 28 acres in production by 2021 (Chardonnay (93%) and Gamay (7%)).

REGION

Mâconnais, Burgundy, France

VARIETAL

100% Chardonnay

VINEYARDS

The Château offers the following appellations: Mâcon-Chardonnay "Les Crêts" (white), Mâcon Cruzille "Clos des Avoueries" (white & rosé) and Bourgogne Chardonnay "Vieilles vignes" (white). We also have a special cuvée as our "Tête de Cuvée". In 2017, they did a "parcelaire" harvest that will allow us to present two new cuvées for a total of 7 different labels.

WINEMAKER

Patrick Dumont/Frédéric Servais

VINTAGE

With a sunny spring and a summer punctuated by a few hot periods, 2017 offers an early vintage with some vines that had to cope with drought despite some rain at the beginning of September.

WINEMAKING

Integral plowing and reasoned treatment in preparation for conversion to Organic Farming (since August 2018). Traditional hand picking. Alcoholic fermentation and malolactic fermentation in oak barrels (60%) and stainless steel tanks (40%). Vinification and maturing of classic Burgundy wines on the fine lees. Bottling preceded by a very light fining and a light filtration. Cork selected after batches tasting.

TASTING NOTES

Light yellow color, clear, green undertones. Expressive and fine. Fine smoky and calcareous notes combined with hints of fresh citrus fruits and pears. Powerful, quite ample and fresh. A mouth structured by its terroir. Menthol dominates first, followed by notes of pears picked at maturity. The white peach then presents itself with aromas of white flowers. The finish is long and fresh. Mineral and salivating!

TECHNICAL INFORMATION

pH: 3.18
Total Acidity: 3.9
Residual Sugar: 1.1 g/l
Alcohol: 13%
Production: 666 cases
Ageing Potential: 5+ years