



CHÂTEAU DE MESSEY

BOURGOGNE CHARDONNAY

VIEILLES VIGNES 2016

BACKGROUND

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.

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 back from 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, where the monks of Cluny back in the 8th century until the French revolution used to do wine. They currently have 14.8 acres in production. As they continue planting, they will reach 27.18 acres in production by 2021 (Chardonnay (93%) and Gamay (7%).

APELLATION

Mâconnais, Burgundy, France

VARIETAL COMPOSITION

100% Chardonnay

TERROIR & VINTAGE NOTES

Following a mild winter, a reserved spring and a cool and wet summer, the month of September was a real booster for the maturation of the grapes thanks to hot and sunny days. Harvest took place at the very end of September under ideal weather conditions.

WINEMAKING

Grapes are harvested by hand and placed in a pneumatic press which extracts the juices both progressively and intermittently. This is followed by a pause to permit slight settling to clarify the juice before alcoholic fermentation. Both this first fermentation and the malolactic fermentation take place in oak barrels. The fine lees of the maturing wines develop under extremely reduced exposure to air. The barrels are topped-up regularly to limit possible oxidation. Maturation before the first racking extends over 8 to 10 months to clarify and stabilize the wine so that it remains crystal clear. If unfixed elements still remain in suspension, further fining and gentle filtration are performed before bottling to assure the highest stability and optimal brilliance. The white wines are matured in vats, oak barrels, or large 15 hectoliters (400 gallon) oak casks and then put together before bottling thereby toning down the oak flavors and conferring a more complex nose and subtle taste.

TASTING NOTES

Pale yellow color with greenish yellow highlights. The complex nose offers white flowers, grapefruit, peach and mineral aromas. The palate is straightforward, generous with fresh fruits and grapefruit hints. This Chardonnay shows a good intensity with a long length.



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CARRYING ON THE
TRADITION OF MANY
GENERATIONS OF
FINE WINEMAKING



WINEMAKER
Frédéric Servais

TECHNICAL DATA

TA: 5.31 g/L
pH 3.0
RS 0.5 g/L
Alcohol
12.7%



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