

# CHÂTEAU DE MESSEY

## MÂCON CRUZILLE "CLOS DES AVOUERIES" BLANC 2017

### 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

### VINTAGE NOTES

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.



### WINEMAKER

Patrick Dumont  
Frédéric Servais

### TECHNICAL DATA

pH: 3.18  
TA: 3.9 g/L  
RS 1.1 g/L

Alcohol  
13%



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