



THE DAILY DRINKER

2018 Bourgogne Côte Chalonnaise, Château de Chamilly

ref. CHAM182

Wine Variety: The Pinot family has been documented for many centuries, over which time a great deal of clonal diversity has developed. The many different clones were regarded as separate varieties, but it has now been found that black-, pink-, white-berried clones and all others share the same genetic code and, indeed, one can find Pinot vines bearing fruits of differing colours. The origins of Pinot are so distant as to be unclear, but it is thought to be closely related to a vine that was domesticated directly from the wild. What is certain is that Pinot is one of the European "mother" varieties and from it, Savagnin and Gouais Blanc, many of our modern varieties had their origins. Pinot Noir is a thin-skinned fruit and therefore tends to produce wines of lower tannin levels than, say, Cabernet or Shiraz. Pinot Noir wines are marked by elegance, but that is not to say that they cannot be powerful and long-ageing. Pinot Noir's great ability is to communicate terroir. Pinot Noir is also partly or wholly responsible for the best wines of champagne.

Wine Region: Burgundy: to many the beating heart of all that is fine in wine. Located in east-central France and boasting a fully continental climate (very cold winters; hot summers), the vineyards of the Côte d'Or were mapped out largely by monks over the centuries. Dominant (almost to the extent of exclusivity) varieties here are Chardonnay for the whites and Pinot Noir for the reds.

Wine Producer: The Château de Chamilly was built in the 17th century by Noël Bouton, who was lieutenant general to Louis XIV. The Desfontaine family bought the property and surrounding land at the beginning of the 19th century and are engaged in a constant project of restoration of the château. Château de Chamilly, in the north of the Côtes Chalonnaises just 20 minutes south of Beaune, is now run by brothers Xavier and Arnaud Desfontaine.

Single Bottle **£18.25**

member price: £16.43

Six Bottle Case **£109.50**

member price: £98.55



Style:

Red - light



Grape Variety:

Pinot Noir



Producer:

Château de Chamilly



Serving Temperature:

16°C



Alcohol Content:

13.5%



Country:

France



Appellation:

Côte Chalonnaise



Drink By:

2021



Bottle Size:

75cl



Region:

Burgundy



Colour:

Still Red



Food:

Canapés
Chicken
Lamb
Pork
Vegetables



Tasting Notes:

Lovely nose of very pure red wild plums, all a touch floral. The tongue finds rich, red fruits sauvages. And the structure within is chalky, a touch spicy. This is nicely long and direct with a lemon, limestone thing within. For what it is, this is completely delicious. **Bowes Wine**

original note

#3wordtastingnote: wild fruits, spicy, delicious

To buy this wine, go to www.thedailydrinker.co.uk
or call 01380 827291