



MERCUREY

Appellation: Mercurey

Grape: 100% Chardonnay

Age of the vines: 30 to 50 years

Serving Temperature: between 11° to 13°

Shel life of wine: 2 to 5 years

Vinification:

Aged in 100% barrels, 20% of which are new. The grape juice is placed in barrels for alcoholic and malolactic fermentation, using indigenous yeasts and bacteria. The wine is then aged on its lees until the next harvest. After racking, the barrels are blended to remain in vat for a few months before bottling.

Tasting notes:

This wine is a typical Chardonnay gold, it varies in its degree of paleness and is flecked with green. It boasts aromas of white flowers (mayflower, acacia), hazelnut, almond, and spices (cinnamon, pepper). A touch of flint is a trademark of this wine. Full of flavour, it is an eminently drinkable wine.

Wine & food paring:

It's spicy and floral bouquet and juicy appeal destin it to partner grilled fish or fish in sauce, cooked seafood, asian cuisine, and hard cheeses. White Mercurey can also make a wonderful pre-dinner drink.

Location:

Mercurey, situated in the heart of the Côte Chalonnaise (12 kilometres from Chalon-sur-Saône) is one the foremost appellations of Bourgogne. Protected from moisture-bearing winds, tucked away in its hillsides or stretched along the aptly-named "Golden Valley" the vineyards stretch as far as the neighbouring village of Saint-Martin-sous-Montaigu. The AOC status was instituted in 1923.

Soils:

The vines grow at heights of 230 to 320 metres. They spread over marls and marly calcic soils of Oxfordian limestone. On the eastern side, they grow in calcic and marly soils. In the west crystalline Jurassic rocks are overlain by gravels. Part of the vineyards belong to the Bathonien. On these white limey soils and red clays, the vines are truly at home

