



LOCATION
Bourgogne

VARIETAL
Chardonnay

TERROIR
Calcareous clay soil



PRESENTATION

Mercurey's name refers to an ancient temple built by the Romans to honour the god Mercury.

With its surface area of 1,600 acres, 85 "village" appellations and 32 Premier Crus, Mercurey is the largest appellation in the Côte Chalonnaise. The vines grow at altitudes of between 230 and 320 metres on slopes that are protected from moisture-laden winds.

VINIFICATION/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees in oak barrels (15 to 20% new barrels) for 12 to 14 months.

TASTING

Fine, fresh nose that combines floral notes with lovely calcareous minerality. Its vivacity on the palate is perfectly balanced by roundness and remarkable body.

SERVING

Serve between 11 and 13°C (52-55°F).

To taste young on the fruit or to keep 3 to 5 years.

FOOD PAIRINGS

Finely prepared fish and seafood

Grilled or stewed white meats and poultry

