



## Château de Chamirey blanc 1er Cru "La Mission" Monopole 2015

### Terroir

Our vineyard La Mission is composed in 3 small plots and owned at 100% by Château de Chamirey : monopoly. Vines were planted between 1961 and 1997.

Surface : 1,9240 hectares (4,75 acres)

Climat & Soil : East/South-west facing plots established on a hilltop above Premier Cru 'Clos du Roi'. Clay/limestony/sandy soil, deep and draining.

### Winemaking and Aging

To preserve their integrity, grapes are carefully harvested and sorted out by hand. Full clusters.

Following the pneumatic press, juices stay in a vat overnight for a cool settling down and then are directly filled in barrels by gravity.

Alcoholic and malolactic fermentations take place in barrels.

Aging process is taking place 100% in traditional Burgundian 228 litres barrels during 15 months with around 20% of new barrels. We only use light toasted French oak coming mainly from Bourgogne, Allier and Vosges forests.

Light filtration before bottling

### Tasting notes

Pretty gold colour with green tints.

Nose develops lime aromas, yellow fruits, citrus, vanilla aroma and brioche. Light caramel notes. Touch of spiciness and great complexity.

On the palate, great oaky character , long and persistent aftertaste.

Balanced and dense.

### Food and wine pairings

The Mercurey Premier Cru 'La Mission' monopole 2015 will perfectly pair with scallops or mushroom risotto, as well as fruity cheeses as Tomme or Comté.

Grape variety: 100%  
Chardonnay  
Origin: Burgundy,  
France  
Area: Côte Chalonnaise  
Appellation: Chateau de  
Chamirey Mercurey  
Premier Cru





# *Château de Chamirey*



## **Service and cellaring**

It can be served from now at 12-14°C or kept in cellar for 3 to 8 years, even longer with patience.

## **Art of tasting**

Owning great wines in your cellar is not enough, you also need to know how to serve them.

Température is an essential element, around 53-57° F for the white and 55-59°F for the red. And if you don't have the right tasting glass which will amplify the wines's aromas, you may considerably reduce your tasting pleasure.

A great glass gives a large ventilation surface to the wine and a tightening neck, which allow the nose to grasp more easily the richness and the complexity of a great wine.