



Château de Chamirey

MERCUREY BLANC “EN PIERRELET” 2013

Built in the XVII century, Château de Chamirey overlooks the vineyard of Mercurey in Burgundy's Côte Chalonnaise. In 1934, Marquis de Jouennes – Bertrand Devillard's father-in-law and Amaury & Aurore's grand-father, produced the first bottle of red Mercurey under the name of Château de Chamirey. Now the vineyard covers 37 hectares among which 15 hectares in Premier Cru reflecting the diversity of soils and micro-climates composing the Mercurey Appellation.

<u>Grape variety</u>	100 % Chardonnay
<u>Origin</u>	Burgundy – France
<u>Area</u>	Côte Chalonnaise
<u>Appellation</u>	Mercurey
<u>Type of Appellation</u>	Village with Climat
<u>Vintage</u>	2013



➤ **TERROIR**

Small terrace with a clayey-limestone soil showing limestone predominance. South-east exposed, the vines are located just behind the Château.

➤ **WINEMAKING AND AGING**

Grapes are harvested by hand, sorted out and pressed in a pneumatic press. Alcoholic fermentation and aging take place 100% in oak barrels with 20% new barrels during 12 month. Malolactic fermentation is 100% realised. Wine is bottled in Traditional Burgundy bottles. The cork is marked with the estate's name and the vintage.

➤ **TASTING NOTES**

The wine is showing a pretty yellow gold colour and nice bright.

The nose is discreet, developing notes of croissant and white fruits – pear.

On the palate the wine is powerful with fruity taste predominance. It is a wine nicely balanced ending on a long aftertaste.

➤ **FOOD AND WINE PAIRINGS**

The Mercurey Blanc 'En Pierrelet' 2013 will perfectly match with sea foods, fishes in a sauce, spiced white meats and fresh cheeses.

➤ **SERVICE AND CELLARING**

It can be served from now at 12-14° C or kept in cellar between 3 and 5 years.