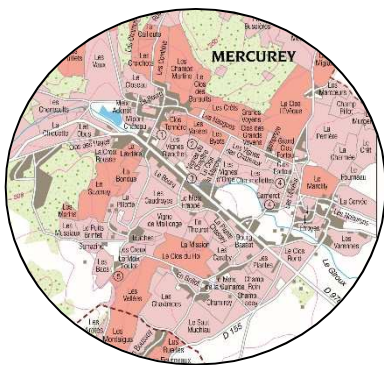




# Château de Chamirey

## MERCUREY BLANC

2015



### TERROIR

Plots : this white Mercurey is coming from 6 different plots across the village.  
Climat & Sol : the diversity and tipicity of each plot reflect their richness in this white Mercurey. The soil is mainly composed in clay and limestone with a limestone predominance.

### WINEMAKING

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.

### AGING

Fermentations and aging are taking place for 70% in traditional Burgundian 228 litres barrels with 10% of new barrels and 30% in stainless steel vats for 10 months. We only use light toasted French oak coming mainly from Bourgogne, Allier and Vosges forests.  
Light filtration before bottling

### Key points

White Mercurey : unique !  
Château label  
'Little Montrachet' by WS  
Price/quality ratio  
Enjoyable from now

### TASTING NOTES

#### EYE

Lightly gold colour.

#### NOSE

Well-balanced and floral nose with white fruits aromas as white peach.

#### PALATE

Full and rich at the beginning.  
The wine is very tasty and nicely balanced.  
Lovely aftertaste.

### SERVICE & CELLARING

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

### FOOD & WINE PAIRINGS

Our white Mercurey 2015 will be well paired with salty cake, Lorraine quiche, tartar or white meats.





# MERCUREY BLANC

2015



**16/20**

*January 2017*

*Jancis Robinson*  
JancisRobinson.com



**90/100**

**Top 25 producers in Côte Chalonnaise**  
*Burgundy 2015 Special report, January 2017*

**Tim Atkin** MW



**88/100**

« This blend from several vineyards is a soft, rounded wine. It has a good balance between acidity and ripe white and yellow fruits, shot through with acidity. A touch of toast adds spice to the mix. Drink from 2019. »  
*11/01/2017*

**WINEENTHUSIAST**  
MAGAZINE



**90/100**

« Enticing aromas of lemon, apple and stone introduce this elegant, harmonious white. The vibrant structure carries this to a lingering conclusion. Drink now through 2023. 3,270 cases made. – BS »  
*October 31, 2017*

**Wine Spectator**



*Château de Chamirey*