

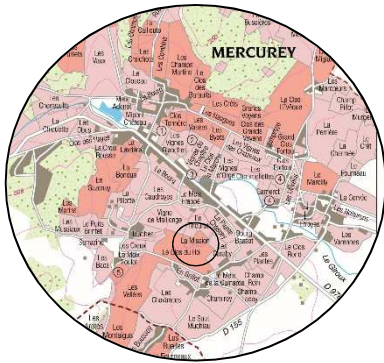


# Château de Chamirey

## MERCUREY BLANC PREMIER 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

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 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

#### Key points

- White Mercurey : unique !
- Château label
- Unique 1<sup>er</sup> Cru Monopole
- Price/quality ratio
- Salty touch
- Enjoyable from now

#### TASTING NOTES

##### EYE

Pretty gold colour with green tints.

##### NOSE

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

##### PALATE

Great oaky character , long and persistant aftertaste.  
Balanced and dense.

#### SERVICE & CELLARING

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

#### FOOD & 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.



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## LA MISSION - Monopole

### 2015



**17/20**

*Guide 2018*



**16,5/20**

*« Située sur une terrasse rocheuse et calcaire, la Mission donne en 2015 un vin comme toujours très puissant, dense, et qui conserve de l'énergie et une belle salinité. »*

*Numéro 130, Juillet/Août 2016*



**93/100**

*« White gold. Muscaté on the nose, as Amaury Devillard says, but the palate is not quite as exotic as one might expect from the heady scent. While it has all the concentration of this rich vintage, and is harmonious and supple, it has also been very cleverly handled so as to have a beneficial light bitterness and phenolic rub, keeping it all sufficiently upright. NB. »*

*Issue 55, Q1 2017*



**88/100**

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

**Tim Atkin** MW



**91/100**

*« This premier-cru vineyard, wholly owned by the Devillard family, has produced a broad, ripe wine. It is generous, somewhat muted at this stage although promising plenty of citrus and yellow fruits and acidity as it ages. The wood aging creates a smooth hint at the back. Drink from 2021. »*

*02/01/2018*

**WINE ENTHUSIAST**  
MAGAZINE



**92/100**

*« Lush and complex, exuding peach, floral, lemon cake and baking spice flavors. Seamless from start to finish, this should win a lot of fans for the easygoing charm. Fine length. Drink now through 2023. 1,115 cases made. – BS »*

*October, 31 2017*

**Wine Spectator**



*Château de Chamirey*