

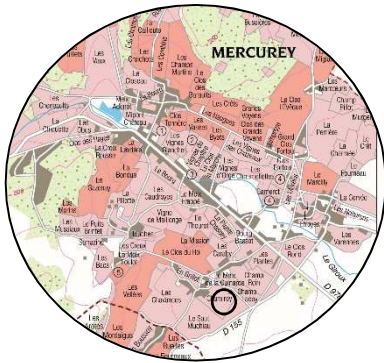


Château de Chamirey

MERCUREY BLANC

EN PIERRELET

2015



TERROIR

Plots : 2 plots 'En Pierrelet', planted in 1990, located right behind Château de Chamirey

Surface : 2,9670 hectares (7,32 acres)

Climat & Soil : smooth terrasse offering a mix of clay and limestone with a limestone predominance. Huge concentration of small white stones on the surface. South-East facing.

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 as well as 400 litres barrels during 11 months with around 15% 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
- Single vineyard
- Price/quality ratio
- Salty touch
- Enjoyable from now

TASTING NOTES

EYE

Light bright colour with green and gold tints.

NOSE

Pastry aromas, vegetale notes as grassy and dried flowers. Buttery and brioche aromas.

PALATE

Wine is rich and complex, lightly oaky on finish.
Lovely saltiness, with long finish.
Voluptuous wine.

SERVICE & CELLARING

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

FOOD & WINE PAIRING

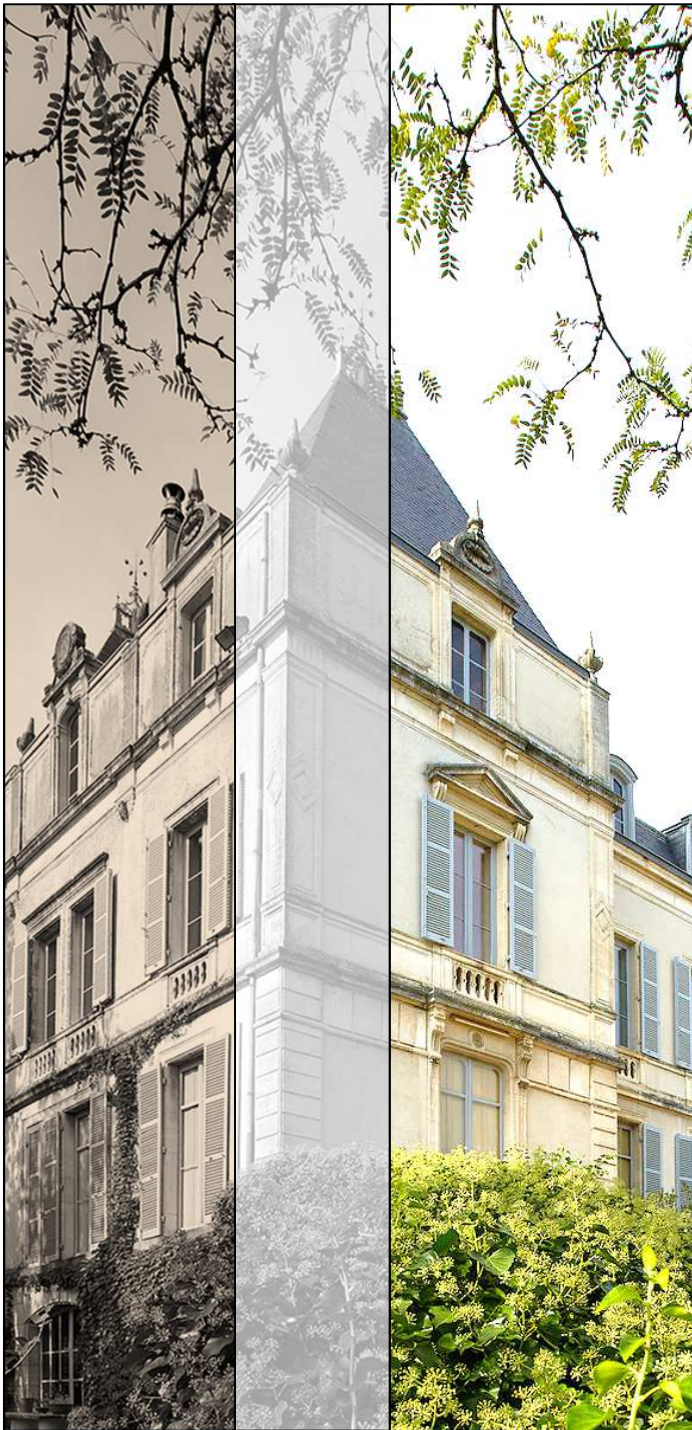
Oysters, seafood platter, papillote fishes will be some tasty recipes for our Mercurey En Pierrelet 2015.





MERCUREY BLANC EN PIERRELET

2015



90/100



« Although this wine does not come from a premier-cru vineyard, it hails from a single vineyard that regularly produces delicious white wines. This bottling, rich as befits the year, also has an attractive bright, crisp edge that contrasts with the warm yellow fruits. Drink the wine from 2019. »

[11/01/2017](#)



90/100

Wine Spectator

« Broad and buttery, with apple pie, pastry and spice flavors permeating the open, fleshy texture. Firms up on the finish. Drink now through 2020. 830 cases made. – BS »

[October 31, 2017](#)



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