

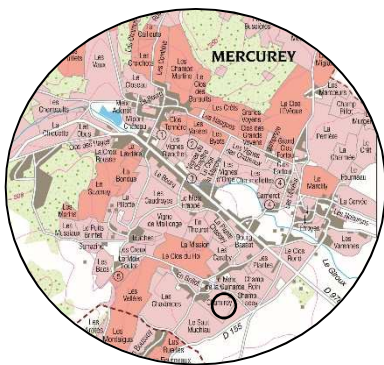


*Château de Chamirey*

MERCUREY BLANC

**‘EN PIERRELET’**

2016



### TERROIR

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

Surface : 2,9670 hectares. Only 1 hectare in the heart produces this cuvée.

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

Gold colour, bright and clear.

#### NOSE

Develops smooth spices notes, nutmeg and white flowers.

#### PALATE

Ripe and precise, great volume. Rich and powerful aromas’ expression. Great aftertaste.

### 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’ 2016.

