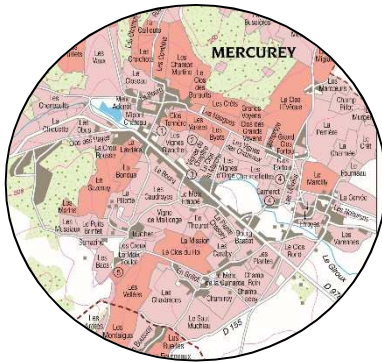




Château de Chamirey

MERCUREY BLANC

2016



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 2016 will be well paired with salty cake, Lorraine quiche, tartar or white meats.





MERCUREY BLANC

2016



16/20

January 2018

Jancis Robinson
JancisRobinson.com



90/100

Top 25 producers in Côte Chalonnaise
Burgundy 2016 Special report, January 2018

**Tim
Atkin** MW



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