

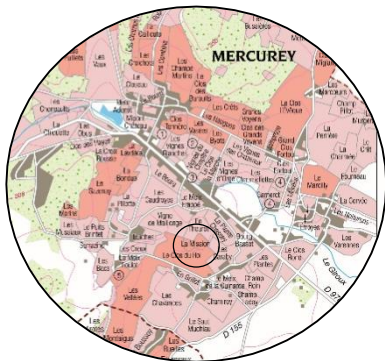


Château de Chamirey

MERCUREY BLANC PREMIER CRU

LA MISSION - Monopole

2016



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/limestone/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^{er} Cru Monopole
- Price/quality ratio
- Salty touch
- Enjoyable from now

TASTING NOTES

EYE

Nice colour with shiny green tints.

NOSE

The nose is rich, developping yellow fruits aromas and floral notes like verbena and lemon tree.

PALATE

The wine is reach, slightly buttered with a long and ample finish.

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 2016 will perfectly pair with scallops or mushroom risotto, as well as fruity cheeses as Tomme or Comté.

