

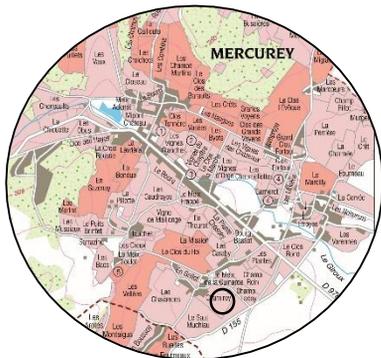


# Château de Chamirey

## MERCUREY BLANC

### 'EN PIERRELET'

2017



#### 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 10% 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

Bright yellow colour with green tints..

##### NOSE

Powerful and intense.

It develops citrus aromas with white pepper and ivy leaf notes.

##### PALATE

Ample and structured, great volume.

Mineral and long lasting finish.

#### SERVICE & CELLARING

It can be served from now at 12-14°C or kept in cellar for 10 to 15 years.

#### FOOD & WINE PAIRING

Seafood platter, tuna tartar or risotto with ceps will be some tasty recipes for our Mercurey 'En Pierrelet' 2017.

Can match with Brillat-Savarin too.

