

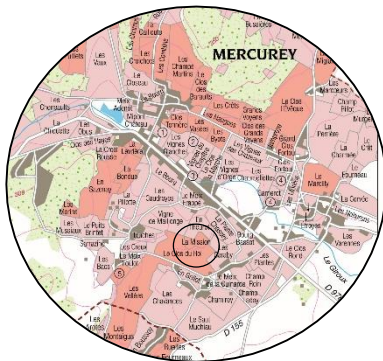


# Château de Chamirey

## MERCUREY BLANC PREMIER CRU

### LA MISSION - Monopole

2017



#### TERROIR

Our vineyard La Mission is composed in 3 small plots and owned at 100% by Château de Chamirey : monopole. 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<sup>er</sup> Cru Monopole

Price/quality ratio

Salty touch

Enjoyable from now

#### TASTING NOTES

##### EYE

Nice colour with shiny green tints.

##### NOSE

The nose is complex, powerful and sharp, developing citrus, almond and pepper aromas.

##### PALATE

The wine is rich, intense and rond. Fine and full-bodied attack with a persistent freshness

#### SERVICE & CELLARING

It can be served from now at 12-14°C or kept in cellar for 15 to 20 years.

#### FOOD & WINE PAIRINGS

The Mercurey Premier Cru 'La Mission' monopole 2017 will perfectly pair with scallops, lobster, risotto with truffles or poached fish.



Château de Chamirey  
Rue du Château  
71640 Mercurey  
Tél : +33 3 85 45 21 61  
contact@domaines-devillard.com