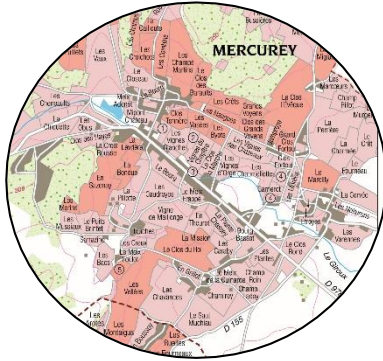




# Château de Chamirey

## MERCUREY BLANC

2018



### TERROIR

Plots : this white Mercurey is coming from 7 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 30% in traditional Burgundian 400 litres barrels with 15% of new barrels and 70% in stainless steel vats for 10 months.

We only use light toasted French oak coming mainly from Bourgogne, Allier and Vosges forests.

### Key points

- White Mercurey : unique !
- Château label
- 'Little Montrachet' by WS
- Price/quality ratio
- Enjoyable from now

### TASTING NOTES

#### EYE

Nice light gold colour.

#### NOSE

The nose is intense, complex and develops fruity notes as lychee as well as spicy hints : star anise, pepper.

#### PALATE

In the mouth, the wine is ample and rich with a mineral and long lasting finish.

### 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 2018 will be well paired with cheese, fish terrine and even chocolate cake.

