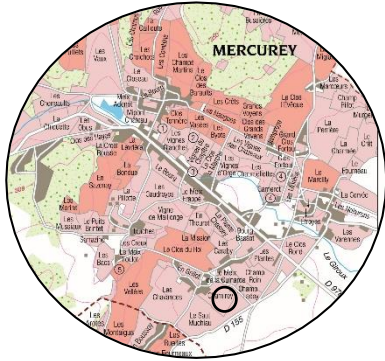




Château de Chamirey MERCUREY BLANC

‘EN PIERRELET’

2018



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 in 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.

Key points

- White Mercurey : unique !
- Château label
- Single vineyard
- Price/quality ratio
- Salty touch
- Enjoyable from now

TASTING NOTES

EYE

Bright yellow colour.

NOSE

Considerable minerality expressed in flinty notes.
It develops citrus, vanilla and white pepper aromas.

PALATE

Ample and structured, great volume.
Mineral and long lasting finish with a nice freshness.

SERVICE & CELLARING

It can be served from now at 12-14°C or kept in cellar for 8 to 10 years.

FOOD & WINE PAIRING

Sea-bream ceviche or risotto with seafood will be some tasty recipes for our Mercurey ‘En Pierrelet’ 2018.

