

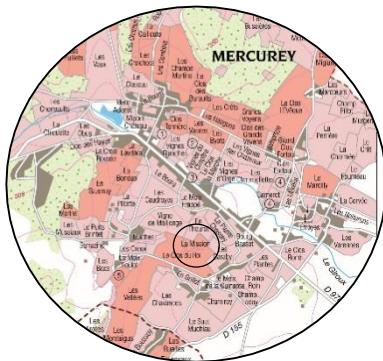


# Château de Chamirey

## MERCUREY BLANC PREMIER CRU

### LA MISSION - Monopole

2018



#### 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, 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 50% in traditional Burgundian 228 litres barrels and 50% in 400 liters barrels during 14 months with around 25% of new barrels. We only use light toasted French oak coming mainly from Bourgogne, Allier and Vosges forests.  
 The wine spends 3 months in tanks and goes through a 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 golden colour.

##### NOSE

Expressive and intense nose with mineral and fruity notes (lychee, pineapple, bergamot).

##### PALATE

Great balance between acidity and roundness.  
Very good length.

#### SERVICE & CELLARING

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

#### FOOD & WINE PAIRINGS

The Mercurey Premier Cru 'La Mission' monopole 2018 will perfectly pair with a porcini mushroom's risotto or a seafood risotto.

