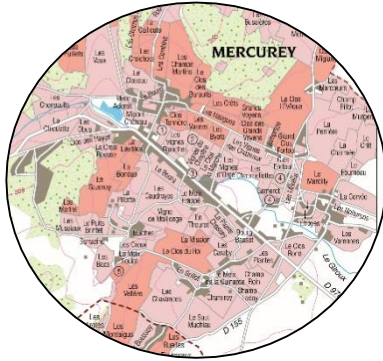




Château de Chamirey

MERCUREY BLANC

2020



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 of clay and limestone with a limestone predominance.

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 tanks or barrels depending on their aromatic profile.

AGING

Fermentations and aging are taking place for 30% in traditional Burgundian 400 litres 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

Golden colour with green reflects.

NOSE

The nose is very expressive with notes of white flowers, fern and white-flesh fruits.

Nice complexity.

PALATE

In the mouth, the wine is well balanced between acidity and roundness.

The finish is long and slightly salty.

SERVICE & CELLARING

It can be served from now at 12-14° C or kept in cellar for 5 to 10 years.

FOOD & WINE PAIRINGS

Our white Mercurey 2020 will pair nicely with a salmon cooked with a shallot sauce, some sautéed vegetables but also with some Comté or Morbier.

