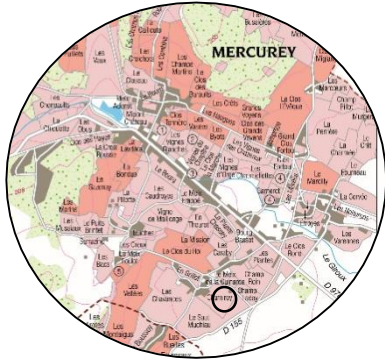




Château de Chamirey MERCUREY BLANC

‘EN PIERRELET’

2020



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.

Malolactic fermentation is done 100%,

AGING

Fermentations and aging are taking place in 400 litres barrels during 16 months followed by two months in stainless-steel tanks.

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

Shinny golden colour with green reflects.

NOSE

The nose develops scents of white-flesh fruits: peaches, pears.

It shows as well some flint stone notes.

PALATE

In the mouth, the wine is quite ample and well-balanced, ending on a persistent sensation of freshness.

SERVICE & CELLARING

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

FOOD & WINE PAIRING

Our Mercurey ‘En Pierrelet’ 2020 will perfectly pair with seafood or soft cheeses.

It can also be served as an aperitif.

