

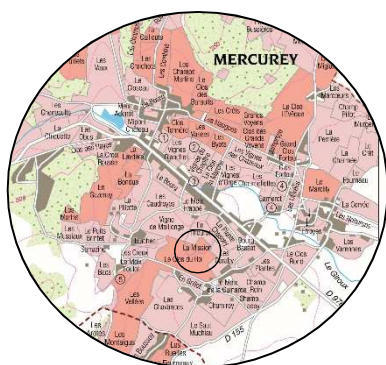


# Château de Chamirey

## MERCUREY BLANC PREMIER CRU

### LA MISSION - Monopole

2020



#### TERROIR

Our vineyard La Mission is composed of 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/limestony/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 100% in traditional Burgundian 228 litres barrels during 17 months with around 15% of new barrels. We only use light toasted French oak coming mainly from Bourgogne, Allier and Vosges forests.

The wine spends 2 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 bright yellow colour with golden reflects.

##### NOSE

Expressive nose showing some floral notes of fern and aromas of white-flesh fruits (pear, peach).

##### PALATE

The attack is precise then the mid-palate is mouth-coating.

Fresh and long finish.

#### 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 2020 will perfectly pair with a grilled bass along with a vegetable julienne.



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