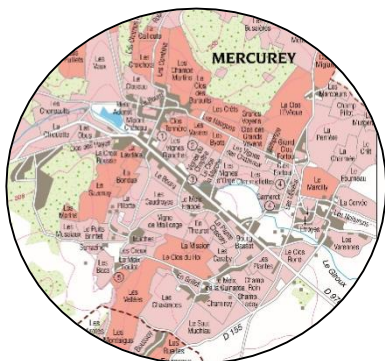




# Château de Chamirey

## MERCUREY BLANC

2021



### 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 color with green reflects.

#### NOSE

The nose, very expressive, is dominated by white-flesh fruits such as pears and peaches. It is also supported by sweet spices like vanilla.

#### PALATE

In the mouth, the wine is ample and generous with a salty finish.

### SERVICE & CELLARING

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

### FOOD & WINE PAIRINGS

Our white Mercurey 2021 will pair nicely with a salmon cooked with a shallot sauce, some sautéed vegetables but also with some Comté or Morbier.

