

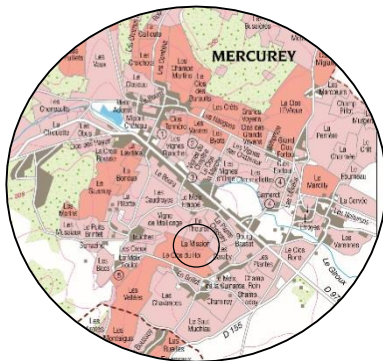


Château de Chamirey

MERCUREY BLANC PREMIER CRU

LA MISSION - Monopole

2021



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/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 100% in traditional Burgundian 228 litres barrels during 15 months with no 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^{er} Cru Monopole
- Price/quality ratio
- Salty touch
- Enjoyable from now

TASTING NOTES

EYE

Nice bright yellow color with golden reflects.

NOSE

The first nose is progressively opening up on white-flesh fruits (pear, peach), supported by vanilla and heather notes.

PALATE

On the palate, the wine shows a good and well-balanced volume with a fresh menthol sensation which is quite persistent and tangling with the minerality of the terroir.

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 2021 will perfectly pair with a grilled bass along with a vegetable julienne.

