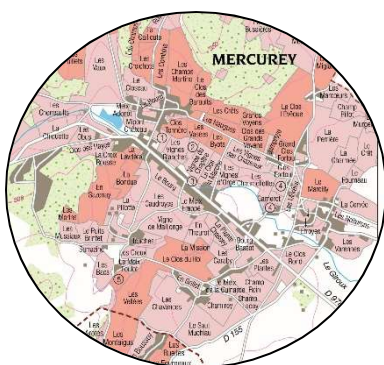




Château de Chamirey

MERCUREY BLANC

2022



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 & AGEING

To preserve their integrity, grapes are carefully harvested and sorted out by hand then delicately pressed.

Following the pneumatic press, the juice is settled for 12 to 24 hours. Alcoholic fermentation begins in vats, followed by 2/3 of the volume in barrels. Alcoholic and malolactic fermentations are carried out using natural yeasts of the cellar.

Ageing: 10% of the volume is aged in oak barrels for 10 months, then blended in vats for 5 months.

TASTING NOTES

EYE

Brilliant and shiny golden color.

NOSE

The nose is floral – little white flowers (lilac), and develops white fruits aromas (pear and peach) with spicy and minty notes.

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 10 years.

FOOD & WINE PAIRINGS

Our white Mercurey 2022 will perfectly pair with a baked fishes or grilled poultry and also with cheeses like Comté or Morbier.

