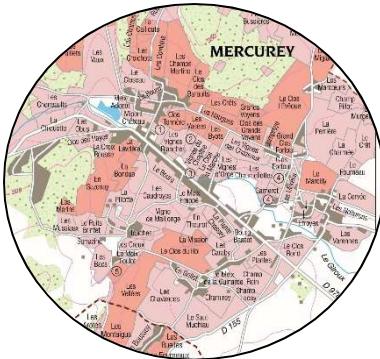




Château de Chamirey

MERCUREY BLANC

2023



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

Bright, brilliant yellow color.

NOSE

The first nose is floral (lilac-like white flowers), followed by notes of white-fleshed fruit (pear, peach), sprinkled with mentholated spices.

PALATE

On the palate, the attack is frank, then the wine reveals its fullness, finishing with a saline, well-balanced finish. Perfectly controlled acidity.

SERVICE & CELLARING

It can be served from now at 12-14° C or kept in cellar for 10 years.

FOOD & WINE PAIRINGS

Our Mercurey blanc 2023 is the perfect accompaniment to baked fish, dishes in sauce (chicken in cream sauce, veal blanquette, poultry with morel mushrooms) as well as risottos and soft cheeses..

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.

