

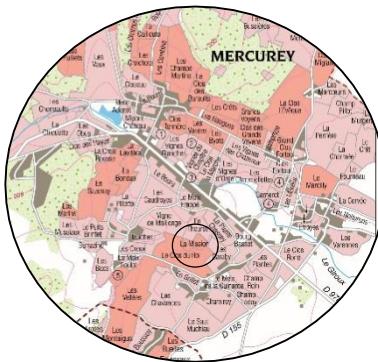


Château de Chamirey

MERCUREY BLANC PREMIER CRU

LA MISSION - Monopole

2023



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 12 months (with 15% of new oak).

Then, the wine spends 3 months in tanks before bottling

Key points

White Mercurey : unique !

Château label

Unique 1^{er} Cru Monopole

Price/quality ratio

Salty touch

Enjoyable from now

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.

TASTING NOTES

EYE

A nice frank and shiny color with green reflects.

NOSE

The first nose is generously offering some mineral notes. Then, aeration reveals white-flesh fruits aromas like peach with a hint of pineapple and anise.

PALATE

In the mouth, the wine shows a good balance between intensity and elegance due to a nice saline tension and freshness that lingers.

SERVICE & CELLARING

It can be served from now at 12-14°C or kept in cellar for 15 years.

FOOD & WINE PAIRINGS

The Mercurey Premier Cru 'La Mission' monopole

2023 is a meal wine that goes perfectly with a cassolette of snails, quenelles of pike or a supreme of poultry with cream and morels.



Château de Chamirey

Rue du Château

71640 Mercurey

Tel : +33 3 85 45 21 61

contact@domaines-devillard.com