



Château de Chamirey

MERCUREY BLANC PREMIER CRU « LA MISSION » 2010

Monopole

Built in the XVII century, Château de Chamirey overlooks the vineyard of Mercurey in Burgundy's Côte Chalonnaise. In 1934, Marquis de Jouennes – Bertrand Devillard's father-in-law and Amaury & Aurore's grand-father, produced the first bottle of red Mercurey under the name of Château de Chamirey. Now the vineyard covers 37 hectares among which 15 hectares in Premier Cru reflecting the diversity of soils and micro-climates composing the Mercurey Appellation.

<u>Grape variety</u>	100 % Chardonnay
<u>Origin</u>	Burgundy – France
<u>Area</u>	Côte Chalonnaise
<u>Appellation</u>	Mercurey Premier Cru “La Mission”
<u>Type of Appellation</u>	Premier Cru – 1.80 hectares (4.45 acres)
<u>Vintage</u>	2010



➤ TERROIR

Limestony and rocky terrace up to the Premier Cru “Clos du Roi” and facing east.

➤ WINEMAKING AND AGING

Grapes are harvested by hand, sorted out and pressed in a pneumatic press. Alcoholic fermentation and aging take place in 100% oak barrels - 30% of new barrels. Malolactic fermentation is 100% realised. Wine is bottled in Traditional Burgundy bottles. The cork is marked with the estate's name and the vintage.

➤ TASTING NOTES

Beautiful golden yellow and brilliant colour.

The nose is intense with notes of orange peel, tangerine, exotic fruits with slight woody notes and vanilla. The mouth is well-balanced with volume and acidity. The woody notes are melted and reveal ripe fruit notes with hints of white pepper.

➤ FOOD AND WINE PAIRINGS

The Mercurey Blanc Premier Cru “La Mission” 2010 will perfectly go with noble shellfishes (crab, lobster).

➤ SERVICE AND CELLARING

It can be served from now at 12-14° C or kept in cellar between 3 and 8 years.