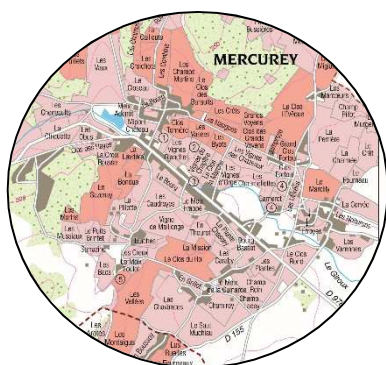




Château de Chamirey

MERCUREY BLANC

2014



TERROIR

Plots : this white Mercurey is coming from 6 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 in clay and limestone with limestone predominance.

WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand. Full clusters.

Following the pneumatic press, juices stay in a vat overnight for a cool settling down and then are directly filled in barrels by gravity.

Alcoholic and malolactic fermentations take place in barrels.

AGING

Aging process is taking place for 90% in traditional Burgundian 228 litres barrels and 10% in stainless steel vats for 10 months. We only use light toasted French oak coming mainly from Bourgogne, Allier and Vosges forests.

Light filtration before bottling

TASTING NOTES

EYE

Green gold colour, bright.

NOSE

The nose is fresh and opens white flowers aromas – acacia and citrus : lemon and grapefruit. Very expressive and slightly balanced with the toastiness.

PALATE

On the palate, the wine is fine and delicate and express again the citrus notes surrounding by hawthorn. Nice minerality with iodine influence.
Well balanced and long.

SERVICE & CELLARING

It can be served from now at 12-14° C or kept in cellar for 3 to 5 years.

FOOD & WINE PAIRINGS

Fish terrine, pan-fried Scallops

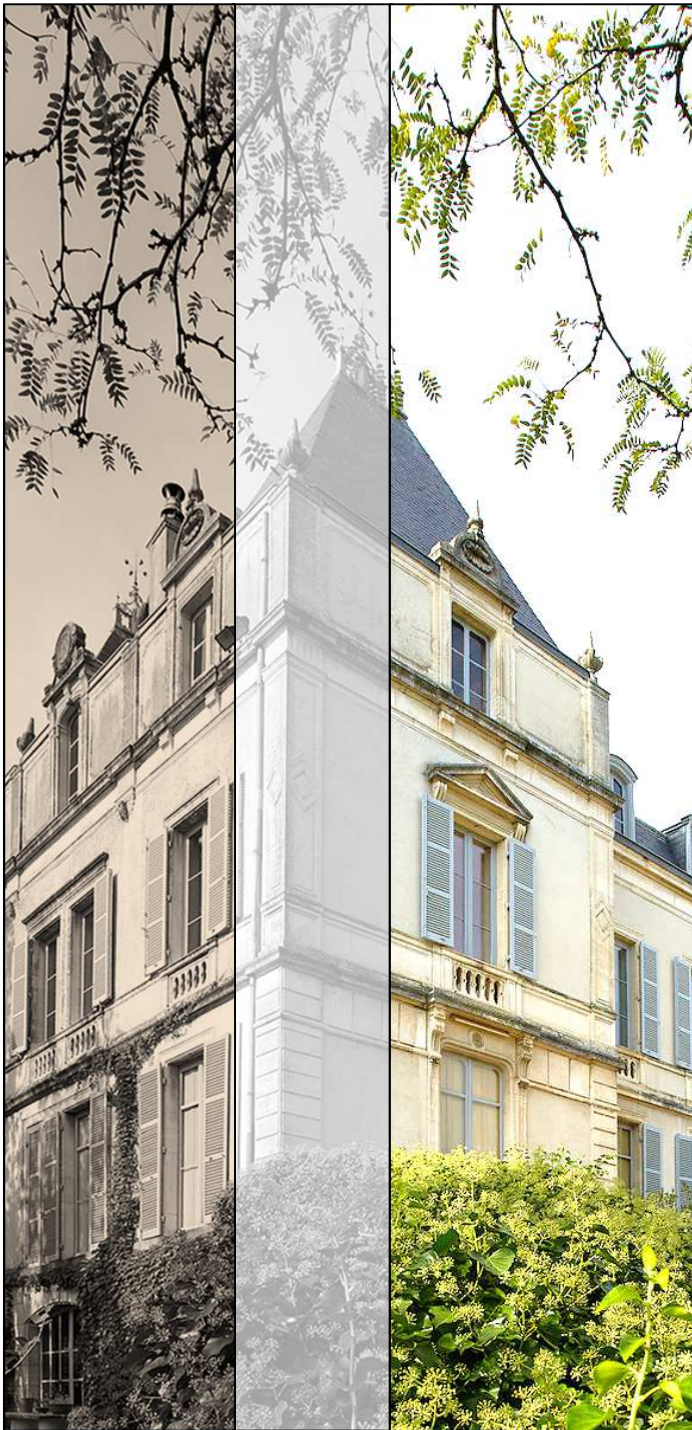


Château de Chamirey
Rue du Château - 71640 Mercurey
Tél : +33 (0)3 85 45 21 61
contact@domaines-devillard.com



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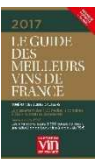
15/20

Guide 2017



15/20 coup de coeur

Guide 2017



15,5/20

January, 12th 2016

Jancis Robinson
JancisRobinson.com



92/100

Top 25 producers in Côte Chalonnaise

Burgundy 2014 Special report, January 2016

Tim Atkin MW



88/100

Allen Meadows' **BURGHOUND.COM**
The ultimate Burgundy reference

« There is a touch of straw to the citrus and pear scents that precede the nicely voluminous and attractively textured medium weight flavors that possess a racy mouth feel, all wrapped in a balanced, precise, clean and dry finish. This forward effort is really quite pretty for what it is. »

Issue 64, October 8th, 2016



88/100

WINEENTHUSIAST
MAGAZINE

« There is an obvious vanilla, toasty character to this wine from the wood fermentation. That balances with the lemon and pear fruits and the tight texture. The wine is still young with great fruit potential, so drink from 2018. »

12/31/2016



Château de Chamirey