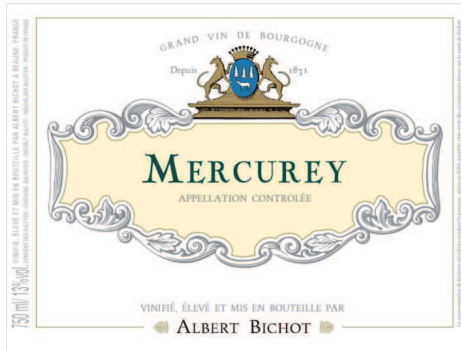


## MERCUREY



### Côte Chalonnaise

### 100 % Chardonnay

### AOC Village

**The vineyard:**  
 Calcareous clay soil

**Vinification:**  
 Handpicked  
 Oak barrels (20% new oak)  
 Vatting: 6 weeks to 2 months

**Ageing:**  
 Oak barrels 100%  
 20 % new oak  
 14 to 16 months

*Mercurey is named after the roman temple built here to honour the god Mercury. With 1,600 acres, 85 vineyard parcels and 32 premier crus, the Mercurey appellation is the largest of the Côte Chalonnaise appellations. Our vineyard has a south-eastern exposure and is located on top of the hillside near the village of Etroyes.*

### Tasting notes

Very fresh, it has quite delicate fruit : limestone minerality and blossom including rose, lilac and narcissus. It has good liveliness while being full-fleshed with good, balanced body.

### Food/wine pairing

Ideal with fine fish, shellfish, white meats, poultry in sauce and full-flavoured cheeses.

### Serving and cellaring

Serve between 12 and 14°C. (53°F - 57°F).

This wine is ready to drink or may be laid down for 3 to 5 years or more.

