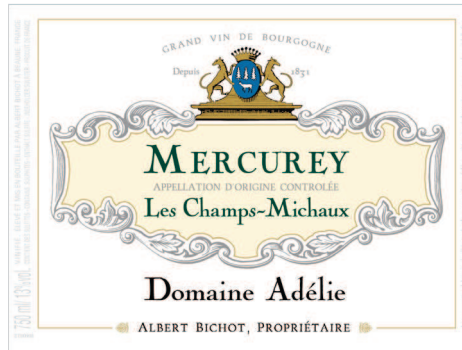


MERCUREY "LES CHAMPS-MICHAUX" DOMAINE ADÉLIE



Côte Chalonnaise

100 % Chardonnay

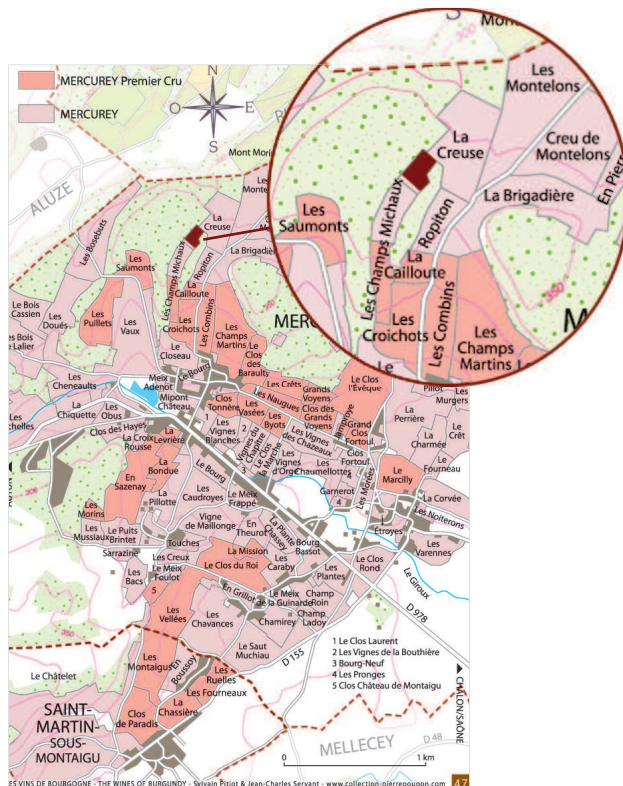
AOC Village

The vineyard:
 1.2 ha (3 acre) plot
 Average age: 20 years
 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 was named after the Roman temple built here to honour the god Mercury. Boasting 650 ha (1,600 acres), 85 plots and 32 Premier Crus, Mercurey is the largest of the Côte Chalonnaise's appellations. In 2005, the Albert Bichot estates took root in the Côte Chalonnaise with the creation of Domaine Adélie. With more than 4 ha (10 acres) in the Mercurey appellation, this estate produces Village and Premier Cru wines. Planted at an altitude of 345m on average, the vineyards cover a plateau whose soil is mainly composed of clay, but where the limestone bedrock comes close to the surface in areas. The Chardonnay grape is well adapted to all those conditions.



Tasting notes

The nose is elegant and develops aromas of vanilla and fruit with subtle, well-integrated oak. Mineral and nervous, this wine boasts a very pleasant finish.

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.