



*Our terroir shapes us*

## White Mercurey

With its diverse array of aromas of yellow fruits, citrus, white flowers and toasted almonds, this is a complex wine. It is rich and long on the palate with a finish nicely enhanced by a fresh, mineral note.

- ⊙ **Appellation :** Mercurey
- ⊙ **Grape variety :** 100% Chardonnay
- ⊙ **Soil :** Brown colluvial deposits, limestone, silty-clay, medium gravel content.
- ⊙ **Average age of vines:** 34 years
- ⊙ **Best drinking time:** 1 to 5 years after harvest
- ⊙ **Serving temperature:** 11-13 °C
- ⊙ **Vinification :** Grapes picked and sorted entirely by hand. Slow pressing and cold settling for 36 to 48 hours. Alcoholic fermentation carried out in oak barrels
- ⊙ **Ageing :** 100% in oak barrels for 10 months with 25% new oak. Stirring of the lees during the first few months of ageing

