



MERCUREY 1ER CRU "LES PUILLETS" 2020

CÔTE CHALONNAISE | 100% CHARDONNAY | PREMIER CRU

PRESENTATION OF THE APPELLATION

In the heart of the Côte Chalonnaise, Mercurey is one of the largest wine appellations in Burgundy. The vineyards lie on marl and marl-limestone terroirs from the Oxfordian period. The vines are given generous expression in these white, limestone-rich, or red and clayey soils.

TASTING: full-bodied and expressive

Food pairings: Caesar salad or Greek salad

Potential and cellaring advice: 3 to 5 years. Serving temperature: 12°C

VINEYARD

- Surface: 1,37 ha
- Exposition: East
- Year of planting: 2018
- Soil and Subsoil: Soil from very calcareous marl
- Density of planting: 9 000 vines / ha
- Soil cultivation: White slope prone to erosion / Shallow tillage of the vine row

WINE

- Harvest date: 21 aout 2020
- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 15 months, 15% new barrels
- Production: 5000 bottles

