



MERCUREY 1ER CRU "LES PUILLETS" 2023

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: 04/09/2023
- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 15 months, 15% new barrels
- Production: 5000 bottles

CÔTE CHALONNAISE 2023

That's the great thing about this vintage - despite unstable weather conditions over the summer, the end result is stunning. The Chardonnay grapes reached full maturity in perfect condition, while retaining enough freshness to live up to the reputation of Bourgogne white wines. The wines are highly aromatic, featuring fruit notes of pear, peach, and apricot complemented by pleasant floral hints of linden and acacia. The palate reveals a touch of dried fruits, balanced by a well-rounded freshness. Without a doubt, 2023 is an exceptional vintage for the whites of the Côte Chalonnaise.