



MERCUREY 1ER CRU "LES PUILLETS" 2024

CÔTE CHALONNAISE | 100% CHARDONNAY | PREMIER CRU

PRESENTATION OF THE APPELATION

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: 18/09/2024
- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 13 months in oak, wine globe and 500 liters oak. 25% new oak barrels
- Production: 5900 bottles

CÔTE CHALONNAISE 2024 (WHITE)

2024 will remain etched in the memory of the French as a rainy year—very rainy indeed. Winegrowers faced a host of climatic challenges (frost, hail, heavy rainfall) that quickly affected potential yields. Fortunately, the dry, sunny weather in August allowed the grapes to ripen fully. In Côte Chalonnaise, given the difficult weather conditions, quality here is outstanding.

Expressive noses reveal intense fruit (apricot, pineapple, peach) and subtle floral hints. The palate is fresh, dense, and energetic, with excellent structure and a refreshing mineral finish. 2024 is a generous vintage with promising aging potential.