



MERCUREY 2020

CÔTE CHALONNAISE | 100% CHARDONNAY | VILLAGE

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: bright and lively

Food pairings: Grilled chicken with mashed potatoes

Potential and cellaring advice: 2 to 5 years. Serving temperature: 12°C

VINEYARD

- Density of planting: 9 000 vines / ha

WINE

- Vinification: Alcoholic and malolactic fermentation in stainless steel vats
- Aging: 12 months maturation in stainless steel vats and barrels
- Production: 10000 bottles

