



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: 30000 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.