



MERCUREY "LA BRIGADIÈRE" 2021

CÔTE CHALONNAISE | 100% CHARDONNAY | VILLAGE

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: fresh and distinguished

Food pairings: Crayfish with grapefruit

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

VINEYARD

- Surface: 4,7 ha
- Exposition: North-East North-West
- Year of planting: 2011 / 2016
- Soil and Subsoil: Marl with a lot of limestone
- Density of planting: 9 000 vines / ha
- Soil cultivation: White slope prone to erosion / Shallow tillage of the vine row

WINE

- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 15 months, 15% new barrels

CÔTE CHALONNAISE 2021 (WHITE)

The 2021 vintage was marked by frost in April which severely impacted the future harvest. It was also a rainy year and globally cooler than recent trends. Fortunately, the lull in June allowed flowering to take place unhindered and véraison was good thanks to fine weather from mid-August onwards. Winemakers who worked hard to the very end sorting the grapes both in the vineyard and in the winery, have produced fine wines reminiscent of older vintages, with degrees close to those of the 1990s. In the end, the 2021 vintage offers lively wines with delicate aromas. The whites from Côte Chalonnaise offer great aromatic richness, marked by notes of white fruit, pineapple, and sweet spice. They are well-balanced and often fleshy in the mouth, and are round yet vigorous, with pleasant mineral touches on the finish.