



MERCUREY "LA BRIGADIÈRE" 2023

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

- Harvest date: 03/09/2023
- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 12 months, 15% new barrels
- Production: 8000 bouteilles

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.