



MERCUREY "LE CLOSEAU" 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: mineral and precise

Food pairings: Chicken with morels

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

VINEYARD

- Surface: 0,44 ha
- Exposition: South
- Year of planting: 1983
- Soil and Subsoil: Soil from hard limestone, shallow, very dry
- Density of planting: 9 000 vines / ha
- Soil cultivation: Shallow soil / Sowing of green manure in the autumn

WINE

- Harvest date: 24/08/20
- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 15 months, 20% new barrels
- Production: 1500 bottles

CÔTE CHALONNAISE 2020 (WHITE)

2020 will remain in the memory for many reasons. Not only was it the year of lockdowns and pandemic; it was also a unique and very satisfactory vintage in Bourgogne. This vintage was an historically early one, from budburst right through to harvest. The hot and sunny weather also ensured the grapes were bursting with health on the vines. Even more surprisingly, tasting has confirmed that despite the high temperatures and almost constant drought conditions, in addition to their rich aromas, the wines are also revealing a freshness that is as unexpected as it is remarkable. Côte Chalonnaise white wines offer great aromatic richness. Beautifully ripe grapes thanks to a very hot and dry summer have led to notes of very ripe citrus, pineapple, apricot, and acacia flower. On the palate, they are well-balanced; fresh, but dense and opulent. On the finish, they are indulgent, marked by pleasant mineral notes, with the promise of great ageing potential.