



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: 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

- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 15 months, 20% new barrels
- Production: 1500 bottles

CÔTE CHALONNAISE 2022 (WHITE)

Nevertheless, the 2022 vintage was the fruit of an intense year weather-wise, with frost, heatwaves and drought. Production volumes, saved by a slightly later budburst which protected the buds from frost, could have been impacted by the four summer heatwaves and a widespread shortage of water. But the vines were able to draw on their own resources as well as those of the terroir. This connection between the vines and their environment has also brought a beautiful balance to the wines which, despite the very hot conditions of that year, have a great deal of subtlety, both on the nose and on the palate.

In Côte Chalonnaise, the grapes attained perfect ripeness. This naturally translates into wines with very expressive aromas and soft mouthfeel. Subtle floral scents accompany ripe fruit aromas of peach, apricot and pineapple. After being allowed to breathe, seductive notes of candied fruit and spices emerge. The palate is soft and supple, full-bodied and with good length. The 2022 vintage is undoubtedly a high-quality one that has everything to satisfy lovers of fine wines.