



MERCUREY "LES BOIS DE LALIER" 2023

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: rich and opulent

Food pairings: Salmon tartare with red berries

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

VINEYARD

- Surface: 4,9 ha
- Exposition: South East Plateau
- Year of planting: 2008-2009
- Soil and Subsoil: Plateau on hard limestone soils
- Density of planting: 9 000 vines / ha
- Soil cultivation: Harrowing in the spring / Between-the-vine blades during the summer

WINE

- Vinification: Alcoholic and malolactic fermentation in stainless steel vats
- Aging: 14 months 50% in vats and 50% in barrels
- Production: 20000 bottles

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.