

THE VINTAGE

2017 is an early vintage. Harvests started on August 29th, the grape clusters were dense and compact thanks to excellent flowering in late May. Favourable climate conditions gave charm and generosity to the wines. 2017 is a classic style of vintage that can also be enjoyed in its youth.



APPELLATION DESCRIPTION

This Côte Chalonnaise village takes its name from the God Mercury (God of trade). Mercurey is intersected by the Agrippa road which joined Chalon-sur-Saône with Autun in the Roman era. The wines of Mercurey have made this village's reputation known throughout the world. Mercurey is one of Bourgogne's largest winemaking communes with over 600 ha of vines.

Exposition : East-West  
Soil : Clay-limestone  
Grape Variety : Chardonnay

*Characteristics of our plot*  
Surface area : 1 ha 01 a 67 ca - (2,51 Acres)  
Years the vines were planted : 1991



WINEMAKING

The grapes are harvested and sorted by hand. The musts are extracted using a pneumatic press before being settled. The alcoholic fermentation lasts 4 weeks and takes place for a proportion of the musts (60%) in French oak barrels, 10% of which are new oak. The ageing period lasts 16 months with regular stirring whilst the rest of the blend is aged in vats. This allows the wine to develop delicate woody notes whilst conserving its freshness and distinctive character.



TASTING

The elegant nose exudes fruity and floral notes. The palate of this Mercurey offers a harmonious structure and leaves a pleasant sensation of freshness. An easy drinking wine that is ideal served either as an aperitif or with a meal.

Serve with : Sole meunière, crab soufflé

Serve at : 10°C to 12°C

Cellaring Potential : 3 to 6 years

