

THE VINTAGE

2019 is a fresh and well-balanced vintage. Volumes are low although the quality is outstanding. Characterised by extreme weather conditions and perfectly healthy and aromatic grapes, 2019 saw weak rainfalls (-50% less than usual), several frosts spells in April/May followed by heatwave in summer. The harvests began on Monday 9 September in the Côte chalonaise and came to an end on the 21 September in the Côte de Nuits.



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

