

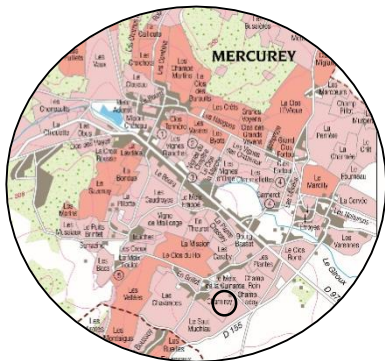


# Château de Chamirey

## MERCUREY BLANC

### ‘EN PIERRELET’

2022



#### TERROIR

Plots : 2 plots ‘En Pierrelet’, planted in 1990, located right behind Château de Chamirey

Surface : 2,9670 hectares. Only 1 hectare in the heart produces this cuvée.

Climat & Soil : smooth terrasse offering a mix of clay and limestone with a limestone predominance. Huge concentration of small white stones on the surface. South-East facing.

#### WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand. Full clusters.

Following the pneumatic press, juices stay in a vat overnight for a cool settling down and then are directly filled in barrels by gravity.

Malolactic fermentation is done 100%,

#### AGING

Fermentations and aging are taking place in 400 litres barrels during 12 months followed by 4 months in stainless-steel tanks.

We only use light toasted French oak coming mainly from Bourgogne, Allier and Vosges forests.

#### Key points

White Mercurey : unique !

Château label

Single vineyard

Price/quality ratio

Salty touch

Enjoyable from now

#### TASTING NOTES

##### EYE

Nice strong yellow color with light green reflects.

##### NOSE

Generous intensity evoking fruits with juicy and sweet flesh. Vanilla and spices notes are punctuating this aromatic.

##### PALATE

On the palate, the generosity of the nose is confirming throughout a mouth-coating and fresh texture.

The wine is at the same time generous and salty.  
Long finish with spicy notes such as ginger.

#### SERVICE & CELLARING

It can be served from now at 12-14°C or kept in cellar for about 5 years.

#### FOOD & WINE PAIRING

Our Mercurey ‘En Pierrelet’ 2022 will perfectly pair with a grilled salmon, a mushrooms risotto or some Comté.

