

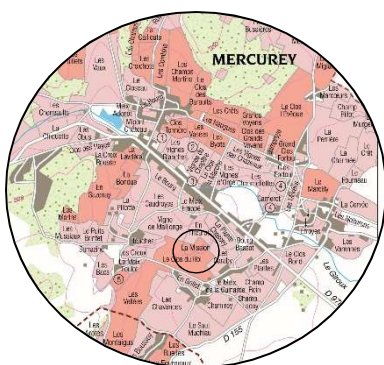


Château de Chamirey

MERCUREY BLANC PREMIER CRU

LA MISSION - Monopole

2022



TERROIR

Our vineyard La Mission is composed of 3 small plots and owned at 100% by Château de Chamirey : monopole. Vines were planted between 1961 and 1997.

Surface : 1,9240 hectares (4,75 acres)

Climat & Soil : East/South-west facing plots established on a hilltop above Premier Cru 'Clos du Roi'. Clay/limestone/sandy soil, deep and draining.

WINEMAKING

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

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

AGING

Fermentations and aging are taking place 100% in traditional Burgundian 228 litres barrels during 12 months (with 20% of new oak).

Then, the wine spends 5 months in tanks before bottling

Key points

- White Mercurey : unique !
- Château label
- Unique 1^{er} Cru Monopole
- Price/quality ratio
- Salty touch
- Enjoyable from now

TASTING NOTES

EYE

A bright golden yellow colour with light green highlights

NOSE

Delicate nose of white flowers that gradually reveals fruity notes.

PALATE

On the palate, the attack is frank, then the acidity and roundness balance out until the long-lasting saline finish.

SERVICE & CELLARING

It can be served from now at 12-14°C or kept in cellar for 15 years.

FOOD & WINE PAIRINGS

The Mercurey Premier Cru 'La Mission' monopole 2022 is a meal wine that goes perfectly with a cassalette of snails, quenelles of pike or a supreme of poultry with cream and morels.



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