



Château de Chamirey

2019 EN PIERRELET

MERCUREY BLANC PREMIER CRU

MONOPOLE * MERCUREY, FRANCE



Planted in 1990, located right behind Château de Chamirey, in 2 different plots spanning 2.9 hectares. Only 1 hectare in the heart produces this cuvée. Smooth terrace offering a mix of clay and limestone soils, with huge concentration of small white stones on the South-east facing surface.

VITICULTURE/VINIFICATION

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%.

Fermentations and aging take place in barrels during 10 months with around 30% of new barrels. Devillard only uses light toasted French oak coming mainly from Bourgogne, Allier and Vosges forests.

TASTING NOTES

Shiny golden color, the nose is chiseled, floral and supported by citrus aromas. The wine is ample but with a nice minerality, the finish is long and fresh.

TECHNICAL INFORMATION

VARIETALS:	100% Chardonnay
ALC:	14.45%
RS:	<2 g/L
TOTAL ACIDITY:	5.5 g/L
TOTAL SULPHUR:	74 mg/L
PH:	3.36

