



Château de Chamirey

MERCUREY BLANC

2019

MERCUREY, FRANCE



This Mercurey Blanc is a blend of 7 different small plots make spread over different terroirs of Mercurey. The diversity of each plot reflects their richness in this white Mercurey. The soil is composed of clay and mainly limestone soils.

VITICULTURE/VINIFICATION

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 tanks or barrels depending on their aromatic profile.

Fermentations and aging are taking place for 30% in traditional Burgundian barrels and 70% in stainless steel vats for 10 months. Devillard only uses light toasted French oak coming mainly from Bourgogne, Allier and Vosges forests.

TASTING NOTES

Light yellow color with green reflects, the nose is intense, fruity and floral. The wine is intense, fresh, seductive, well-balanced and has a long finish.

TECHNICAL INFORMATION

VARIETALS:	100% Chardonnay
ALC:	14.35%
RS:	<2 g/L
TOTAL ACIDITY:	5.7 g/L
TOTAL SULPHUR:	81 mg/L
PH:	3.3

