

Mercurey 2017

Isabelle de Portugal

CHARDONNAY



VINEYARD

East of Mercurey, a plot of a few ares, Climat La Perrière.

TERROIR

Limestone clay soil – 40-50% of light brown very hard chalk and limestone.

VINES

Average of 30 years old Chardonnay. Organic practicing, systematically disbudding.

VINIFICATION

Grapes are chilled down to 12°C, direct crushing, no destemming to facilitate flow. Fermentation in barrel lasting 15 to 30 days.

AGEING

Malolactic fermentation in 400 litres local French oak barrels with 30% new.

Racked and bottled end of summer 2018.

TASTING

Mercurey white offers lovely balance between charming nose of typical burgundian Chardonnay (fresh brioche and hazelnut) and more refined flavors of its village, hawthorn and meadow flowers.

DRINK

2019 -2023

STORY

Isabelle of Portugal was born in Evora on February 21st, 1397 and married Philip the Good at a later age. She had a strong political influence on her husband and son Charles the Bold.