

# Mercurey 2019

## La Perrière 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 2020.

### 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

2021-2025