

# Mercurey 2020

## 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 July 2021.

### TASTING

On the nose, the tasting easily recognizes the characteristics of Burgundian Chardonnay (notes of hazelnut and fresh brioche). Then, more refined aromas of hawthorn and meadow flowers are revealed.

### DRINK

2022-2028

**CELLIER DES DAMES**  
Grands Vins de Bourgogne