

Mercurey 2022

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. 15 to 30 days barrel fermented.

AGEING

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

Racked and bottled end of November 2023.

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

2024-2028