

Mercurey Blanc, Château de Chamirey 2019



Region

This region includes the southern Burgundian vineyards of Givry, Mercurey, Rully and Montagny which are all close to the town of Chalon just 30 minutes south of Beaune in the heart of Burgundy. Very rural and unspoilt these vineyards are planted with Chardonnay & Aligote for whites and Pinot Noir for reds. The soils are a mix of limestone, schist and clay, and when combined with a warmer climate than Burgundies from further North the wines have a fuller, riper character. These excellent wines generally offer attractive early drinking, that are often a great taste of `Classic Red & White Burgundy`.

Producer

The Château de Chamirey overlooks the village of Chamirey and was built in the 18th century. Plantings were on the best terroirs of Mercurey in Côte Chalonnaise, Burgundy. With a long history it was in 1934, that the Marquis de Jouennes decided to bottle the wines of Château de Chamirey, at the Domaine. Since then, the Domaine has grown to 95 acres, of which 38 are renowned Premier Crus, planted according to Burgundian tradition to guarantee high quality wines coming from vines that are average 35 years old.

Tasting Notes

Made from a selection of 7 plots found around the village of Mercurey with the diversity of soil made up of clay and limestone reflecting richness in this quality wine. After being hand harvested the grapes are treated with care to ensure their aromatic profile is preserved. The juice is then fermented and aged in a combination of stainless steel vats (70%) and Burgundian barrels 400L (30%). On appearance this Blanc has a nice light yellow colour with green reflections. The nose is intense, fruity and floral with notes reflected in the palate of peach and citrus alongside delicate floral notes and hints of creamy oak. This wine is well-balanced with fresh crisp acidity, intense character and a long finish.

Food

Pairs beautifully with freshly caught seabass or squid.

Technical Information

Country	France
Region	Chalonnaise
Grape(s)	Chardonnay (100%)
Type	White
Style	Rich
Oaked Style	Lightly oaked
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Dry	
Alcohol Content	14%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk