

DOMAINE  
**THEULOT  
JUILLOT**



## LES CHENAULTS MERCUREY WHITE

GREAT BURGUNDY WINE

### GRAPE VARIETY

Chardonnay

### TERROIR

Fully south facing terroir of limestone clay.

### WINEMAKING AND MATURING

The grapes are hand-picked into 30kg crates. They are then sorted and pressed whole. After a light cold settling (10°C) the must is fermented for 75% in vats and 25% in barrels, of which 20% are new.

These proportions are designed to preserve all the typical characteristics of Chardonnay on its limestone terroir, whilst at the same time mellowing the aromas and increasing complexity by means of partial barrel ageing.

Fermentation is without added yeast, at a temperature of 18 - 20°C (for the vats).

Bottled after 12 months maturing, following a simple racking operation and a very light filtering to clarify the wine.

### CHARACTERISTICS

A wine characterised by minerality and aromatic purity.

Aromas of exotic fruit and white-fleshed fruit.

### CELLARING

Around 3 to 5 years.

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*Alcohol can damage your health, drink sensibly*