



LES SAUMONTS MERCUREY 1^{ER} CRU

GREAT BURGUNDY WINE

GRAPE VARIETY

Chardonnay - from selected vines producing small grapes on very small, loosely structured and well aerated bunches.

TERROIR

Altitude 300 - 325 metres.

Orange coloured limestone clay soils sprinkled with small fossils, oriented south south-west. The altitude and the orientation make this a terroir that comes to maturity fairly slowly. Patience is required to obtain full ripeness.

AGE OF VINES

Parcel planted in 1988.

VINEYARD MANAGEMENT

Vines cultivated using reasoned methods with no use of herbicides, only tilling of the soil. Yields are controlled by disbudding and green harvesting if necessary.

WINEMAKING AND MATURING

Picked by hand into small crates. Pressed in whole bunches in a pneumatic press.

Cold settling at 12 - 14°C for between 12 and 24 hours before being transferred into barrels.

Fermentation in barrels, 30% new barrels, 30% one wine and 30% two wines.

Matured for 12 months in barrel with weekly stirring until malolactic fermentation is complete.

Bottled after fining and light filtering if necessary.

CHARACTERISTICS

Very aromatic, mingling floral and citrus notes with a hint of minerality. Fresh and precise in the mouth.

SERVICE AND FOOD WINE PAIRING

Serve moderately chilled, at around 12-13°C.

Ideal as an aperitif, and excellent with all fish dishes or white meats.

Like all great white Burgundies, it can be paired to advantage with local dishes such as blanquette, and regional cheeses.

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Alcohol can damage your health, drink sensibly