

MERCUREY

”LES VIGNES DE CHATEAU-BEAU”



ALBERT SOUNIT



GRAPE VARIETY : 100 % Chardonnay.

AREA: 0.2930 ha.

EXPOSITION: South – East.

SOIL: Clay Limestone.

AROMAS AND FLAVOURS:

Beautiful minerality with a full body.
A nice length on the palate.

AGEING POTENTIAL: 5 - 10 years.

FOOD MATCHING :

White Mercurey is enjoyed young as an aperitif or with shellfish. If you wait a little : fish in sauce.

SERVING TEMPERATURE: 10-11° C.

VINEYARDS:

”Les Vignes de Château-Beau” are located on hillsides, in the heights of Saint Martin sous Montaigus at 388 m altitude.

The vineyard is named from the foundation of a castle (château) which was built in 750 BC. The foundations were made of stone and the castle built of wood.

We can observe below the plot of “les Vignes de Château Beau”, the neolithic site of the plot “la Mourandine”.

HARVEST: by hand sorted and 100% destemmed.


VINIFICATION:

Alcoholic fermentation is done 100% in French oak barrel of 228L. Cold settling – 11°C. Native yeast.

AGEING: 15 months:

- 12 months ≈ 10% new barrels and the rest in 1-3 years old barrels.
- 3 months in stainless steel tank before being bottled without filtration.

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